

INDEX

Card No.

Good Quality Bread Products and Rolls,	
Characteristics of.....	D-G-4
Hot Roll Make-Up, Guide for	D-G-6
Poor Quality Bread Products and Rolls	
Causes of.....	D-G-5
Preparation of Yeast Doughs,	
Guidelines for.....	D-G-2
Recipe Conversion	D-G-1
Retarded Sweet Dough Methods.....	D-G-3
Sweet Dough Make-Up, Guide for	D-G-7
Bagels.....	D-13
Batters	
Frying.....	D-51
Tempura.....	D-38
Biscuits	
Baking Powder.....	D-1
Biscuit Mix	D-1-1
Cheese.....	D-1-2

Card No.

Biscuits-Baking Powder-Continued	
Drop.....	D-1-3
Breads	
Banana	D-30
Corn	D-14
Jalapeno	D-14-3
Mix	D-15
Jalapeno.....	D-15-3
Date Nut.....	D-503
French	D-4
Irish Soda.....	D-2
Oatmeal Bread	D-52
Pumpkin.....	D-11
Raisin	D-5
Rye.....	D-6
Texas Toast.....	D-7-2
Toasted Garlic.....	D-7
Toasted Parmesan	D-7-1

D. BREADS AND SWEET DOUGHS No. 0 (2)

Card No.

Card No.

Breads-Continued

White.....	D-8
Short-Time Formula	D-9
Whole Wheat (Wheat Base).....	D-10
Short-Time Formula	D-9-1
Whole Wheat (Whole Wheat Flour)	D-55
Short-Time Formula	D-56
Breakfast Squares, Oat and Fruit.....	D-60
Buns	
Hot Cross	D-26
Cakes, Coffee	
Apple.....	D-57
Crumb Cake (Snickerdoodle).....	D-12
Cake Mix, Yellow	D-12-1
Quick.....	D-37-5
Biscuit Mix	D-37
Apple	D-37-1
Cherry	D-37-3
French	D-37-2
Orange Coconut.....	D-37-4
Small	D-G-7-7
Streusel.....	D-G-7-6

Cakes, Coffee-Continued

Twist	D-G-7-8
Croutons.....	D-16
Garlic	D-16-1
Parmesan.....	D-16-2
Doughnuts	
Beignets (New Orleans Doughnuts)	D-19-1
Cake	D-18
Doughnut Mix	D-18-2
Chocolate	D-18-3
Cinnamon Sugar	D-18-4
Crullers	D-19-4
Glazed.....	D-18-7
Coconut	D-18-6
Nut.....	D-18-5
Longjohns	D-19-3
Raised	D-19
Sweet Dough Mix.....	D-19-2
Sugar Coated Cake	D-18-1
Dumplings.....	D-20

INDEX

Card No.	
Fillings	
Apple	
Prepared Pie Filling	D-41-3
Cherry	
Cornstarch.....	D-41
Prepared Pie Filling	D-41-1
Pregelatinized Starch	D-41-2
Cinnamon Sugar	D-42
Nut	D-42-1
Raisin.....	D-42-2
Nut	D-43
Pineapple	
Cornstarch.....	D-47-1
Pregelatinized Starch	D-47
French Toast	D-22
English Muffin.....	D-22-2
Thick Slice.....	D-22-1
With Egg Whites.....	D-22-3

	Card No.
French Toast Puff	D-23
Fritters, Apple.....	D-24
Glazes	
Almond	D-46-1
Rum	D-46-2
Syrup	D-45
Vanilla	D-46
Hush Puppies	D-14-2
Corn Bread Mix.....	D-15-2
Muffins	D-29
Apple	D-29-4
Apple Sauce	D-53
Banana	D-29-3
Blueberry.....	D-29-1
Bran	D-28
Oat Bran Raisin	D-44
Raisin.....	D-28-1

	Card No.
Muffins-Continued	
Cinnamon Crumb Top	D-29-5
Corn	D-14-1
Mix	D-15-1
Cranberry	D-29-6
Date	D-29-7
English	D-21
Cinnamon Raisin	D-21-1
Nut	D-29-8
Oatmeal Raisin.....	D-29-9
Raisin	D-29-2
Muffins (Muffin Mix).....	D-31
Blueberry	D-31-1
Pancakes	D-25
Blueberry	D-25-2
Buttermilk.....	D-25-1
Whole Wheat	D-25-9
With Egg Whites.....	D-25-10
Egg Substitute.....	D-25-11
Pancakes (Pancake Mix).....	D-25-5
Buckwheat	D-25-3
Buttermilk.....	D-25-4

	Card No.
Rolls	
Brown and Serve	D-33-1
Short-Time Formula	D-34-1
Cloverleaf or Twin	D-G-6-1
Frankfurter.....	D-G-6-2
Hamburger or Sandwich.....	D-G-6-3
Hard	D-32
Hot	D-33
Roll Mix	D-33-2
Short-Time Formula	D-34
Oatmeal	D-33-3
Onion	D-35
Roll Mix	D-35-1
Pan or Cluster	D-G-6-4
Parker House	D-G-6-5
Poppy Seed or Sesame Seed.....	D-G-6-6
Submarine (Hoagie, Torpedo).....	D-3
Roll Mix	D-3-1
Whole Wheat (Wheat Base)	
Short-Time Formula	D-34-2
Whole Wheat (Whole Wheat Flour)	
Short-time Formula	D-34-3

(CONTINUED)

INDEX

	Card No.
Fillings	
Apple	
Prepared Pie Filling	D-41-3
Blueberry	
Prepared Pie Filling	D-41-4
Cherry	
Cornstarch	D-41
Pregelatinized Starch	D-41-2
Prepared Pie Filling	D-41-1
Cinnamon Sugar	D-42
Nut	D-42-1
Raisin	D-42-2
Nut	D-43
Pineapple	
Cornstarch	D-47-1
Pregelatinized Starch	D-47
Raspberry	
Prepared Pie Filling	D-41-5

	Card No.
French Toast	D-22
English Muffin	D-22-2
Oven Baked	D-58
Thick Slice	D-22-1
With Frozen Eggs & Egg Whites	D-22-3
French Toast Puff	D-23
Fritters, Apple	D-24
Glazes	
Almond	D-46-1
Rum	D-46-2
Syrup	D-45
Vanilla	D-46
Hush Puppies	D-14-2
Corn Bread Mix	D-15-2
Muffins	D-29
Apple	D-29-4
Applesauce	D-53
Applesauce Blueberry	D-508

D. BREADS AND SWEET DOUGHS No. 0 (4)

Card No.

Muffins-Continued

Applesauce Cinnamon Crumb Top	D-507
Applesauce Orange	D-53-2
Applesauce Raisin	D-53-1
Banana	D-29-3
Blueberry	D-29-1
Bran	D-28
Apricot	D-28-4
Banana	D-28-3
Blueberry	D-28-2
Cranberry	D-28-5
Oat Bran Raisin	D-44
Raisin	D-28-1
Cinnamon Crumb Top	D-29-5
Corn	D-14-1
Mix	D-15-1
Cran-apple	D-509
Cranberry	D-29-6
Date	D-29-7
English	D-21
Cinnamon Raisin	D-21-1
Nut	D-29-8

Card No.

Muffins-Continued

Oatmeal Raisin	D-29-9
Pineapple Carrot	D-54
Pumpkin Patch	D-502
Raisin	D-29-2
Muffins (Muffin Mix)	D-31
Blueberry	D-31-1
Pancakes	D-25
Blueberry	D-25-2
Buttermilk (Dry Buttermilk)	D-25-1
Egg Substitute	D-25-11
Frozen Egg & Egg Whites	D-25-10
Whole Wheat	D-25-9
Pancakes (Pancake Mix)	D-25-5
Buckwheat	D-25-3
Buttermilk	D-25-4
Rolls	
Brown and Serve	D-33-1
Short-Time Formula	D-34-1
Cloverleaf or Twin	D-G-6-1
Frankfurter	D-G-6-2
Hamburger or Sandwich	D-G-6-3

INDEX

	Card No.
Rolls-Continued	
Hard	D-32
Hot	D-33
Roll Mix	D-33-2
Short-Time Formula	D-34
Oatmeal	D-33-3
Onion	D-35
Roll Mix	D-35-1
Pan or Cluster	D-G-6-4
Parker House	D-G-6-5
Poppy Seed or Sesame Seed	D-G-6-6
Submarine (Hoagie, Torpedo)	D-3
Roll Mix	D-3-1
Whole Wheat (Wheat Base)	
Short-Time Formula	D-34-2
Whole Wheat (Whole Wheat Flour)	D-59
Short-Time Formula	D-34-3

	Card No.
Sweet Doughs	
Danish Dough, Frozen	
Bear Claws	D-39-1
Danish Diamonds	D-39
Fruit Puffs (Frozen Puff Pastry Dough)	D-39-3
Fruit Turnovers (Frozen Puff Pastry Dough)	D-39-2
Sweet Dough	D-36
Sweet Dough Mix	D-36-1
Sweet Rolls	
Bear Claws	D-G-7-9
Bowknots, Chain Twists, Figure	
Eights, and "S" Shapes	D-G-7-11
Butterfly	D-G-7-4
Butterhorns	D-G-7-13
Cinnamon	D-G-7-3
Nut or Raisin	D-G-7-3
Twists	D-G-7-12
Crescents	D-G-7-1

Card No.

Sweet Doughs-Sweet Rolls-Continued

Glazed D-G-7-1

Kolaches D-27

Sweet Dough Mix D-27-1

Pecan D-G-7-2

Snails D-G-7-10

Sugar D-G-7-5

Syrup, Maple D-50

Toppings

Orange-Coconut D-48

Pecan D-49-1

Streusel D-49

Waffles D-25-8

Frozen (Brown and Serve) D-25-6

Pancake Mix D-25-7

Washes

Cornstarch D-40

Egg D-17

Egg White D-17-1

RECIPE CONVERSION

Most bread and sweet dough recipes have an additional column on the left side of each recipe card for **TRUE PERCENTAGES**. These are based on the total weight of all the ingredients, the sum of which is 100 percent. True percentages are used in adjusting a recipe to yield a specific number of servings to produce a specific number of smaller or larger servings, or to use the amount of ingredients available. To adjust a recipe to yield a specific number of servings, use this method:

For example using Sweet Dough (Recipe D-36)—

A. TRUE PERCENTAGE METHOD

Step 1—obtain a working factor by dividing the number of servings needed by 100.

For example: 438 servings needed \div 100 = 4.38 working factor. See Recipe Conversion No. A-1.

Step 2—multiply the working factor by the total weight of the recipe to obtain the pounds desired. (Note: the total weight of the recipe is listed at the bottom of the weight column on each recipe card.)

For example: 4.38 (working factor) \times 12.958 (weight of recipe) = 56.76 (lbs desired).

Step 3—Multiply 56.76 (lbs desired) by the percent of each ingredient in the recipe.

Yeast.....	2.37% \times 56.76 =	1.34 lb = 1 lb 5 $\frac{1}{2}$ oz
Water.....	18.92% \times 56.76 =	10.74 lb = 10 lb 12 oz
Sugar.....	8.99% \times 56.76 =	5.10 lb = 5 lb 1 $\frac{1}{2}$ oz
Salt.....	.95% \times 56.76 =	.54 lb = 8 $\frac{3}{4}$ oz
Shortening.....	7.57% \times 56.76 =	4.30 lb = 4 lb 5 oz
Eggs.....	9.46% \times 56.76 =	5.37 lb = 5 lb 6 oz
Flour.....	50.16% \times 56.76 =	28.47 lb = 28 lb 7 $\frac{1}{2}$ oz
Milk.....	1.58% \times 56.76 =	.90 lb = 14 $\frac{1}{2}$ oz
TOTAL	100.00%	56.76 lb

GUIDELINES FOR PREPARATION OF YEAST DOUGHS

1. The water temperature in which the yeast is dissolved is important. If temperatures above 110°F. are used, the yeast will be killed. If under 105°F. the yeast's growth or development will be retarded.
2. The amount of water required may vary from that specified in the recipe due to variable amounts of moisture in the flour.
3. Full mixing or dough development produces better volume and lighter yeast products.
4. Lightly grease the bowl in which the dough is allowed to rise. Heavy greasing may cause streaks in the bread.
5. Yeast dough is ready to be punched when it is light and about double in bulk. To test, press the dough lightly with a finger tip. If the impression remains and the dough recedes slightly, it is ready to be punched.
6. Punching should be just enough to expel gases.
7. The dough for rolls is usually softer than that for bread.

REVISION

RETARDED SWEET DOUGH METHODS

Retarded sweet dough is yeast dough that is refrigerated for a period of time prior to baking. Refrigeration temperatures retard fermentation of the dough. The quality of the end product is not changed. Retarded sweet dough may be held in refrigeration below 40°F. as long as 24 hours.

Retarded sweet dough may be prepared using Sweet Dough (Recipe No. D-36). Two methods of preparation are:

Method 1

1. Follow Steps 1 through 4, Recipe No. D-36. Omit Steps 5 through 7.
2. **FERMENT:** Set in warm place (80°F.) about 50 to 55 minutes.
3. **PUNCH:** Divide dough into desired working-size pieces (See Recipe No. D-G-7; shape each piece into a smooth rectangular piece. Let rest 15 minutes.
4. **MAKE UP:** As desired. See Recipe No. D-G-7 for specific shapes.
5. Cover; refrigerate immediately.
6. When ready to use, remove from refrigeration; **PROOF** until pieces are double in bulk.
7. **BAKE:** See Recipe No. D-G-7 for specific shapes, baking times and temperatures.
8. **FINISH:** As desired.

NOTE: Made up pieces prepared by this method can be stored safely for about 60 hours at 32°F.

REVISION

(OVER)

Method 2

1. Follow Steps 1 through 3, Recipe No. D-36. Omit Steps 4 through 9.
2. FERMENT: Set in warm place (80°F.) about 50 to 55 minutes.
3. PUNCH: Divide dough into 3 pieces, about 4 lb 5 oz each (See Recipe No. D-G-7); shape each piece into a smooth rectangular piece. Let rest 15 minutes.
4. Flatten each piece; brush lightly with melted shortening or salad oil. Place on greased sheet pans; cover and refrigerate.
5. When ready to use, remove dough from refrigeration; make up as desired (See Recipe No. D-G-7). IT IS NOT NECESSARY TO BRING DOUGH TO ROOM TEMPERATURE BEFORE MAKE UP.
6. PROOF: Until pieces are double in bulk.
7. BAKE: See Recipe No. D-G-7 for specific shapes, baking times, and temperatures.
8. FINISH: As desired.

SUBMARINE ROLLS (Hoagie, Torpedo)

YIELD: 100 Portions (7 Pans)				EACH PORTION: 1 Roll	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 400°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
1.04 6.68	Yeast, active, dry Water, warm (105°F. to 110°F.)	5 oz. . . . 2 lb. . . .	1 cup. . . 1 qt.	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
28.41 1.88 .78 59.33	Water, cold. Sugar, granulated Salt. Flour, wheat, bread, sifted	8 lb 8 oz 9 oz. 4 oz. . . . 17 lb 12 oz	4 $\frac{1}{4}$ qt. . . 1 $\frac{1}{4}$ cups 6 tbsp. . . 4 $\frac{3}{8}$ gal.	2. Place water, sugar, salt, and flour in mixer bowl. 3. Mix at low speed 1 minute or until all flour is incorporated into liquid using dough hook; add yeast solution; mix at low speed 1 minute.
1.88	Shortening, softened	9 oz.	1 $\frac{1}{4}$ cups	4. Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		29 lb 14 $\frac{2}{3}$ oz			

METHOD FOR HANDLING MIXED DOUGH8

5. **FERMENT:** Cover. Set in warm place (80°F.) 1½ hours or until double in bulk.
6. **PUNCH:** Fold sides into center. Turn dough over. Divide dough into 10-2 lb 15 oz pieces. Let rest about 10 minutes.
7. **MAKEUP:** Divide each ball into 10 - 4½ oz pieces; flatten. Roll up like jelly roll into 1¼ by 8 inch rolls. Place 15 rolls about 2 inches apart on each greased pan.
8. Prepare ½ recipe Cornstarch Wash (Recipe D-40). Brush on top and sides of each roll.
9. **PROOF:** at 90°F. until double in bulk, about 40 minutes.
10. **BAKE:** 18 to 20 minutes or in 350°F convection oven 12 to 15 minutes or until lightly browned on high fan, open vent. Immediately brush with Cornstarch Wash. Cool on wire racks.

- NOTE:**
1. In Step 7, if microwave-convection oven is used, use 16 half sheet pans (13 by 18 inches). Place six rolls on each pan. In Step 10, bake at 400°F. 8 minutes with 40% microwave power last 2 minutes or until lightly browned.
 2. Rolls may be prepared using semi-automatic bakery equipment (roll divider and rounding machine, bread molder-dough sheeter machine and bun slicer). Follow Step 1. In Step 2, combine 1⅓ oz (3 tbsp) bakery emulsifier with flour and milk. Follow Steps 3 through 6. In Step 7, divide dough into 5 lb 6 oz pieces. Place in roll divider and rounding machine. Divide into 36 balls. Press 2 balls together to form 4½ oz balls. Let rest 5 to 10 minutes. Feed balls, one at time into a bread molder-dough sheeter machine, with a 9-inch pressure plate. Follow Steps 8 through 10. Slice rolls partially through using bun slicer.

(CONTINUED)

SUBMARINE ROLLS (Hoagie, Torpedo)

VARIATION

1. SUBMARINE ROLLS (ROLL MIX): In Step 1, use $6\frac{3}{8}$ oz (about $1\frac{1}{4}$ cups) active dry yeast and 2 lb 2 oz ($4\frac{1}{4}$ cups) water. Omit Steps 2 through 5. Use 19 lb 2 oz ($4\frac{1}{4}$ -No. 10 cn) Roll Mix and 8 lb (1 gal) cold water. Prepare according to instructions on container. Follow Steps 6 through 10.

CHARACTERISTICS OF GOOD QUALITY BREAD PRODUCTS AND ROLLS

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Color.	Uniform golden brown top and bottom. Inside creamy white. Free from yellow or brown spots.	Uniform golden brown outside. Inside creamy white or slightly yellow but free from streaks.	Even rich brown color, creamy white inside and free from streaks.
Shape and size. .	Uniform in shape and size, with straight sides and a smooth level top. The volume is at least twice the size of the unbaked product.	Uniform shape and size. Well-rounded pebbled top, free from peaks or cracks.	Well proportioned, symmetrical with a well-rounded top.
Crust.	Tender and moderately smooth. Free from excess flour.	Tender, with a thin, slightly rough or pebbled shiny appearance.	Crisp-tender with an even thickness over entire surface. Free from cracks and bulges.
Texture.	Slightly moist, tender and flaky crumb, with a medium fine grain.	Moist, tender and light crumb, with medium fine, evenly distributed air spaces.	Soft, springy texture, tender and slightly moist with fine grain, thin-walled cells.
Flavor.	Pleasing, well-blended flavor with no bitterness.	Pleasing, well-blended flavor with no bitterness or other off-flavors.	Wheaty, sweet nut-like flavor. No off-flavors.

REVISION

CHARACTERISTICS OF POOR QUALITY BREAD PRODUCTS AND ROLLS

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Outside Appearance Shape irregular	Too much liquid. Dough not rolled to uniform thickness. Improper cutting of dough. Uneven oven heat.	Too much flour. Not enough liquid. Overmixing. Too much batter in pan. Oven too hot.	Improper shaping. Too much dough for bread pan. Insufficient proofing time.
Color Too dark Too pale	Oven too hot. Overbaking. Dough too stiff. Oven not hot enough, insufficient sugar.	Too much sugar. Oven too hot. Overbaking. Overmixing. Oven not hot enough. Underbaking.	Too much sugar or milk. Insufficient fermentation time. Oven too hot. Not enough sugar or milk. Dough too warm during mixing and excessive fermentation. Oven not hot enough.

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Crusts			
Tough or hard	Too much flour. Overmixing. Oven too hot. Overbaking.	Too much flour or not enough sugar or shortening. Overmixing.	Not enough shortening. Overbaking. Insufficient fermentation. Too much rolling in flour.
Irregular	Rough or blisters due to too much liquid, incorrect kneading or rolling.	Peaks due to mixture being too stiff, overmixing or oven too hot.	Blisters due to improper make-up. Too much rolling in flour.
Too smooth	Too much liquid or overmixing.
Inside Appearance			
Color streaks or spots	Too much leavening. Ingredients not well mixed.	Eggs and milk not well blended.	"Crusting" during fermentation of dough. Undermixing. Too much dusting flour during make-up.

(CONTINUED)

CHARACTERISTICS OF POOR QUALITY BREAD PRODUCTS AND ROLLS

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Coarse or uneven grain	Too much leavening, not enough liquid, or improper mixing. "Not flaky" due to not enough shortening or improper mixing of shortening and flour.	Insufficient beating of eggs. Too much or not enough leavening. Overmixing. Tunnels due to not enough liquid or shortening or overmixing.	Improper make-up, excessive water or under-or overmixing.
Texture Too dry	Dough too stiff. Overbaking. Oven not hot enough. Not enough sugar or shortening.	Batter too stiff. Overbaking. Too much leavening. Not enough sugar and/or shortening.	Overproofing. Not enough water or improper mixing time.
Crumbly	Too much leavening, sugar or shortening. Not enough liquid.	Not enough liquid. Too much baking powder. Oven not hot enough.	Not enough water, improper mixing time.

D-G. BREADS AND SWEET DOUGHS No. 5 (2)

CHARACTERISTIC	BISCUITS	MUFFINS	YEAST BREADS AND ROLLS
Tough	Not enough shortening or leavening. Too much liquid. Dough too cold or oven not hot enough. Overmixing.	Not enough shortening or sugar. Overmixing.	Not enough shortening. Insufficient proofing time. Overbaking.
Heavy	Wrong proportion of ingredients. Improper mixing. Oven not hot enough or dough too stiff.	Not enough baking powder or shortening. Overmixing.	Underproofing or overmixing.
Poor Flavor	Wrong proportion of ingredients or improper mixing.	Wrong proportion of ingredients or improper mixing.	Wrong proportion of ingredients. Fermentation time too long.

GUIDE FOR HOT ROLL MAKE-UP

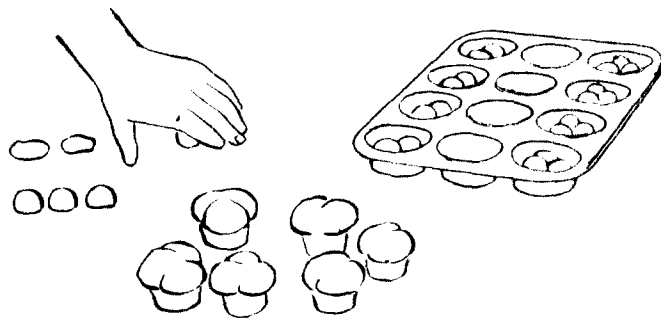


Figure 1

1. Cloverleaf or Twin Rolls

1. Follow Steps 1 through 7 of Recipe No. D-33 or D-34.
2. Divide each dough piece into thirds for cloverleaf rolls or in halves for twin rolls.
3. Shape into balls by rolling with a circular motion on work table.
4. Place in greased muffin pans, (Figure 1). Each cup 3 balls for cloverleaf or 2 for twin; brush with 4 oz ($\frac{1}{2}$ cup) melted butter or $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2).
5. Proof at 90°F. until double in bulk.
6. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent.
7. Brush with 4 oz ($\frac{1}{2}$ cup) melted butter (optional) immediately after baking. (EACH PORTION: 2 Rolls).

REVISION

2. Frankfurter Rolls

1. Prepare $\frac{2}{3}$ Recipe No. D-33 or D-34. Follow Steps 1 through 6.
2. Roll $2\frac{1}{2}$ oz pieces of dough into oblong rolls, 5 to 6 inches long
3. Place on greased sheet pans in rows 4 by 9 (Figure 2). Brush with $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2) or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17).
4. Proof at 90°F. until double in bulk.
5. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. Cool. EACH PORTION: 1 Roll.

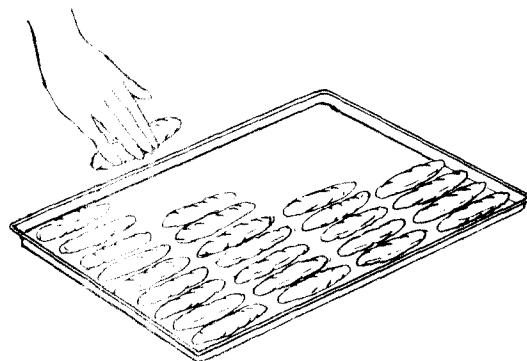


Figure 2

(OVER)

Frankfurter Rolls (Semi-Automatic Equipment)

1. Prepare $\frac{2}{3}$ Recipe No. D-33. Follow Steps 1 through 3; add $\frac{2}{3}$ oz ($1\frac{1}{2}$ tbsp) bakery emulsifier to flour and milk. Follow Steps 4 and 5. Omit Steps 6 through 10.
2. Divide dough into 5 lb 1 oz pieces. Round; let rest 5 to 10 minutes.
3. Place each piece of dough into roll divider and rounding machine. Divide into 36 balls. Let rest 5 to 10 minutes.
4. Feed balls, one at a time, into a bread molder-sheeter machine with a $5\frac{5}{8}$ inch pressure dough plate.
5. Place on greased sheet pans in rows 4 by 7; brush with $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2) or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17).
6. Proof at 90°F. about 30 minutes or until double in bulk.
7. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. Cool.
8. Slice rolls partially through using bun slicer. EACH PORTION: 1 Roll.

3. Hamburger or Sandwich Rolls

1. Prepare $\frac{2}{3}$ Recipe No. D-33 or D-34. Follow Steps 1 through 6.
2. Shape $2\frac{1}{2}$ oz pieces of dough into balls by rolling with a circular motion on work table.
3. Place on greased sheet pans in rows 4 by 6.
4. When half-proofed, flatten with hand or small can to about $\frac{1}{2}$ inch thickness and $3\frac{1}{2}$ inch diameter (Figure 3); brush with $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2) or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17).
5. Proof at 90°F. until double in bulk.
6. Bake at 400°F. 15 to 20 minutes in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. Cool. EACH PORTION: 1 Roll.



Figure 3

(CONTINUED)

GUIDE FOR HOT ROLL MAKE-UP

Hamburger Rolls (Semi-Automatic Equipment)

1. Prepare $\frac{2}{3}$ Recipe No. D-33. Follow Steps 1 through 3; add $\frac{2}{3}$ oz ($1\frac{1}{2}$ tbsp) bakery emulsifier to flour and milk. Follow Steps 4 and 5. Omit Steps 6 through 10.
2. Divide dough into 5 lb 1 oz pieces. Round; let rest 5 to 10 minutes.
3. Place each piece of dough into roll divider and rounding machine. Divide into 36 balls. Let rest 5 to 10 minutes.
4. Place on greased sheet pans in rows 4 by 6.
5. Flatten with hand or small can to about $\frac{1}{2}$ inch thickness and $3\frac{1}{2}$ inch diameter; brush with $\frac{1}{3}$ recipe Milk Wash (Recipe No. I-4-2) or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17).
6. Proof at 90°F. about 30 minutes or until double in bulk.
7. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent. Cool.
8. Slice rolls using bun slicer. EACH PORTION: 1 Roll.

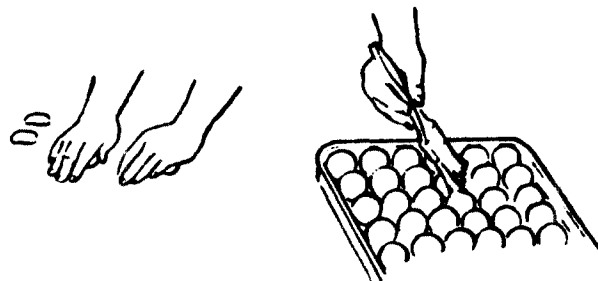


Figure 4

4. Pan, Cluster or Pull Apart Rolls

1. Follow Steps 1 through 7 of Recipe No. D-33 or D-34.
2. Shape $1\frac{1}{2}$ to 2 oz dough pieces into balls by rolling with a circular motion on work table.
3. Place on greased sheet pans in rows 6 by 9. Brush with 4 oz ($\frac{1}{2}$ cup) melted butter or $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17), (Figure 4).
4. Proof at 90°F. until double in bulk.
5. Bake at 400°F. 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes or until golden brown on high fan, open vent.
6. Brush with 4 oz ($\frac{1}{2}$ cup) melted butter (optional) immediately after baking. EACH PORTION: 2 Rolls.

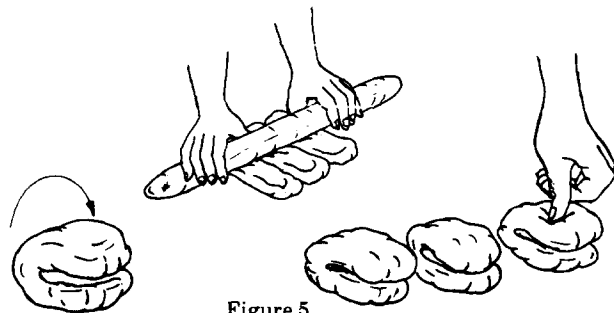


Figure 5

5. Parker House Rolls

1. Follow Steps 1 through 7 of Recipe No. D-33 or D-34.
2. Shape $1\frac{1}{2}$ to 2 oz dough pieces into balls by rolling with a circular motion on work table (Figure 4).
3. Cover with clean damp cloth; let rest 5 to 10 minutes.
4. Press center of each ball with a small rolling pin (Figure 5).
5. Brush with 4 oz ($\frac{1}{2}$ cup) melted butter; fold in half. Press edges together with thumb or palm of hand.
6. Place on greased sheet pans in rows 5 by 10; brush with 4 oz ($\frac{1}{2}$ cup) melted butter.
7. Proof at 90°F . until double in bulk.
8. Bake at 400°F . 15 to 20 minutes or in 350°F . convection oven 10 to 15 minutes or until golden brown on high fan, open vent. EACH PORTION: 2 Rolls.

6. Poppy Seed or Sesame Seed Rolls

1. Follow Steps 1 through 7 of Recipe No. D-33 or D-34.
2. Shape rolls as desired.
3. Place on greased sheet pans. Brush top of rolls lightly with water or $\frac{1}{6}$ recipe Egg White Wash (Recipe No. D-17-1). Use 3 oz ($\frac{3}{4}$ cup) poppy or sesame seeds; sprinkle top of roll with seeds (Figure 6).
4. Proof at 90°F . until double in bulk.
5. Bake at 400°F . 15 to 20 minutes or in 350°F . convection oven 10 to 15 minutes or until golden brown on high fan, open vent. EACH PORTION: 2 Rolls.

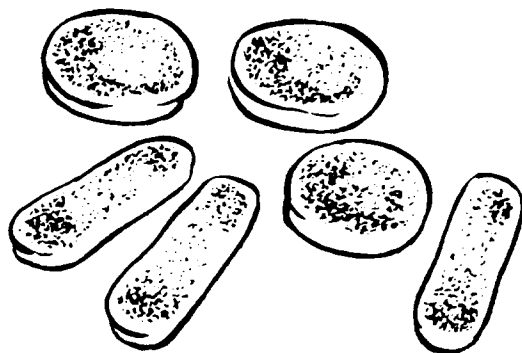


Figure 6

TOASTED GARLIC BREAD

YIELD: 100 Portions (6 Pans)				EACH PORTION: 2 Slices
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Margarine or butter, softened	3 lb	1 $\frac{1}{2}$ qt	1. Place margarine or butter in mixer bowl. Whip at medium speed until creamy. Add garlic powder; blend thoroughly.
Garlic powder.....	1 $\frac{2}{3}$ oz	5 $\frac{2}{3}$ tsp	
Bread, French, unsliced	13 lb..	13 loaves	2. Slice each loaf in half lengthwise. Spread each half loaf with about 2 oz ($\frac{1}{4}$ cup) garlic-butter mixture. Cut each half loaf into 8 slices. Place 5 half loaves on each sheet pan. 3. Heat 15 to 16 minutes or until lightly browned. 4. Serve hot.

- NOTE: 1. In Step 2, 100 hard rolls may be split and used. EACH PORTION: 1 Split Roll.
 2. In Step 3, if convection oven is used, bake at 350°F, 10 to 12 minutes or until lightly browned on high fan, open vent.
 3. If not served immediately, hold under infra-lights or in roll warmer.

VARIATIONS

1. **TOASTED PARMESAN BREAD:** In Step 1, omit garlic powder. Add 1 lb (1 qt) grated Parmesan cheese to margarine or butter. Mix thoroughly. Follow Steps 2 through 4.
2. **TEXAS TOAST:** Omit Steps 1 and 2. Use 13 lb unsliced French bread. Diagonally cut each loaf into 8 even slices. Follow Steps 3 and 4. NOTE: Toast maybe grilled. Place on lightly greased 400°F. griddle. Grill 2 to 3 minutes or until lightly browned.

GUIDE FOR SWEET DOUGH MAKE-UP

Sweet Roll (Round) Varieties

1. Glazed Rolls (2 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
 2. Roll each 4 lb 5 oz piece of dough into a long rope of uniform diameter. (For D-36-1, use 4 lb 2 oz pieces.)
 3. Slice into 34 pieces, weighing $1\frac{3}{4}$ to 2 oz each.
 4. Shape into balls by rolling with a circular motion.
 5. Place on lightly greased sheet pans in rows 6 by 9.
 6. Melt 8 oz (1 cup) butter or margarine. Brush $\frac{1}{2}$ cup on rolls in each pan.
 7. Proof at 90°F. to 100°F. until double in bulk.
 8. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
 9. Prepare 1 recipe Vanilla Glaze (Recipe No. D-46); brush about $1\frac{1}{3}$ cups on baked rolls in each pan.
- EACH PORTION: 1 Roll.

2. Pecan Rolls (2 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a long rope of uniform diameter. (For D-36-1, use 4 lb 2 oz pieces.)
3. Slice into 34 pieces, weighing $1\frac{3}{4}$ to 2 oz each.
4. Shape into balls by rolling with a circular motion.
5. Prepare 1 recipe Pecan Topping (Recipe No. D-49-1). Spread $1\frac{1}{4}$ qt in each pan.
6. Flatten balls. Place on topping mixture in rows 6 by 9.
7. Melt 8 oz (1 cup) butter or margarine. Brush $\frac{1}{2}$ cup on rolls in each pan.
8. Proof at 90°F. to 100°F. until double in bulk.
9. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent.
10. Invert pans as soon as removed from oven; bottom of roll becomes top. EACH PORTION: 1 Roll.

(OVER)

Cinnamon Roll Varieties**3. Cinnamon Rolls (3 Pans)**

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet, about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces).
3. Melt 1 lb (2 cups) butter or margarine. Brush $\frac{1}{2}$ cup on each sheet of dough. Set aside remainder for use in Step 4.

(a) Cinnamon Rolls

Prepare 1 recipe Cinnamon Sugar Filling (Recipe No. D-42). Sprinkle $1\frac{1}{2}$ cups cinnamon sugar mixture over each sheet of dough.

(b) Cinnamon Nut Rolls

Prepare 1 recipe Cinnamon Sugar Nut Filling (Recipe No. D-42-1). Sprinkle $1\frac{1}{2}$ cups cinnamon sugar mixture and 2 cups chopped unsalted nuts over each sheet of dough.

(c) Cinnamon Raisin Rolls

Prepare 1 recipe Cinnamon Sugar Raisin Filling (Recipe No. D-42-2). Sprinkle $1\frac{1}{2}$ cups cinnamon sugar and 2 cups raisins over each sheet of dough.

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Cinnamon Roll Varieties-Continued

4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 35 inches by rolling back and forth on work table. (See Figure 7). Brush 2 tbsp butter or margarine on each roll.
 5. Slice each roll into 34 pieces about 1 inch wide, using dough cutter (See Figure 7).
 6. Place cut side down on lightly greased sheet pans in rows 5 by 8. (See Figure 7).
 7. Proof at 90°F. to 100°F. until double in bulk.
 8. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
 9. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about 1 cup on rolls in each pan.
- EACH PORTION: 1 Roll.**

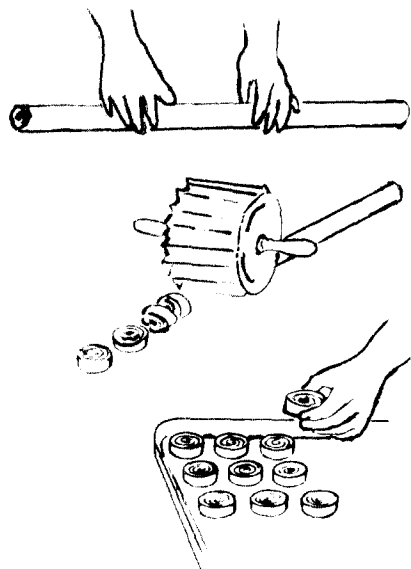


Figure 7

(OVER)

REVISION

Cinnamon Roll Varieties-Continued

4. Butterfly Rolls (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide into 6-2 lb 2 oz pieces. (For D-36-1, divide into 2 lb 1 oz pieces.)
2. Roll each piece of dough into a rectangular sheet, about 10 inches wide, 30 inches long, and $\frac{1}{4}$ inch thick.
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush $\frac{1}{4}$ cup on each sheet of dough.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 30 inches by rolling back and forth on work table.
5. Slice each roll into 17 pieces about $1\frac{3}{4}$ inches wide.
6. Press each piece firmly in center parallel to cut side of roll with back of knife or small rolling pin. (See Figure 8).
7. Place on lightly greased sheet pans in rows 4 by 8. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush $\frac{1}{4}$ cup on rolls in each pan.
8. Proof at 90°F. to 100°F. until double in bulk.
9. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.

10. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about 1 cup on rolls in each pan. EACH PORTION: 1 Roll.

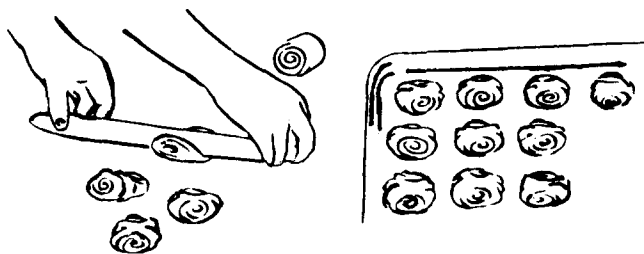


Figure 8

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Cinnamon Roll Varieties-Continued

5. Sugar Rolls (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll out each 4 lb 5 oz piece of dough into a rectangular sheet, about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Melt 1 lb (2 cups) butter or margarine. Brush $\frac{1}{2}$ cup on each sheet of dough.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 35 inches by rolling back and forth on work table. Brush 2 tbsp butter or margarine on each roll.
5. Slice each roll into 34 pieces, about 1 inch wide, using dough cutter (See Figure 9).
6. Press cut side of each slice in 14 oz (2 cups) granulated sugar so that surface is well coated. (See Figure 9).
7. Place sugar side up on lightly greased sheet pans in rows 5 by 8 (See Figure 9).
8. Proof at 90°F. to 100°F. until double in bulk.

9. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
 10. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about 1 cup on rolls in each pan.
- EACH PORTION: 1 Roll.

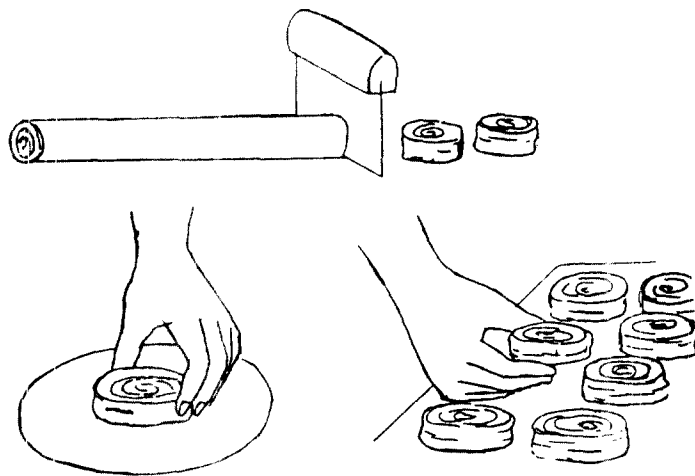


Figure 9

Coffee Cake Varieties—Continued

6. Streusel Coffee Cake (2 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide into 2-6 lb 8 oz pieces. (For D-36-1, divide into 6 lb 4 oz pieces.)
2. Roll each piece of dough into a rectangular sheet, about 18 inches wide, 25 inches long and $\frac{1}{2}$ inch thick; fit into greased sheet pans, pressing against sides (edges should not be thicker than center).
3. Dock dough with fork or docker, if available.
4. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush about $\frac{1}{3}$ cup on dough in each pan. Prepare 1 recipe Streusel Topping (Recipe No. D-49); sprinkle $1\frac{1}{2}$ qt topping over dough in each pan.
5. Proof dough 20 to 35 minutes.
6. Bake at 375°F. 30 to 35 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent.
7. Prepare $\frac{2}{3}$ recipe Vanilla Glaze (Recipe No. D-46); drizzle about 1 cup over each cake while hot.
8. Cut 6 by 9. EACH PORTION: 1 Piece.

7. Small Coffee Cake (18 Cakes) (5 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide dough into 6-2 lb 2 oz pieces. (For D-36-1, divide into 2 lb 1 oz pieces.)
2. Roll each piece of dough into a rectangular sheet about 9 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick.
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine; brush $\frac{1}{4}$ cup on each sheet of dough. Prepare 1 recipe Cinnamon Sugar Filling (Recipe No. D-42-2); use 2 lb ($6\frac{1}{4}$ cups) raisins; sprinkle $\frac{3}{4}$ cup filling and 1 cup raisins over each sheet of dough.
4. Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 36 inches by rolling back and forth on work table. (See Figure 7).
5. Cut rolls into 3-12 inch pieces (See Figure 10), weighing about 10 oz each.

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Coffee Cake Varieties--Continued

7. Small Coffee Cake--Continued

6. Place 4 coffee cakes on each lightly greased sheet pan.
7. Make a deep 9-inch slit down center of each piece, about $\frac{1}{2}$ through folds of dough. (See Figure 10). **DO NOT CUT COMPLETELY THROUGH ALL LAYERS.**
8. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush about 2 tsp on each cake.
9. Proof at 90°F. to 100°F. until double in bulk.
10. Bake at 375°F. 25 to 30 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
11. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46)). Drizzle about 2 tbsp on cakes in each pan.
12. Cut each cake into 6-2 inch pieces. **EACH PORTION: 1 Piece.**

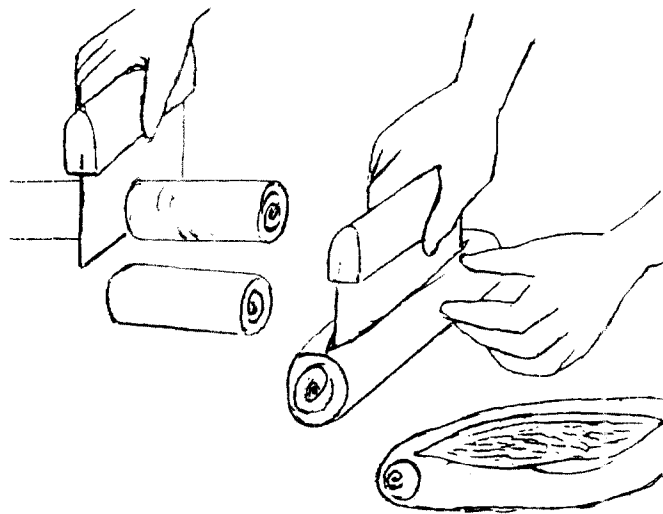


Figure 10

(OVER)

REVISION

Coffee Cake Varieties—Continued

8. Twist Coffee Cakes (18 Cakes) (5 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet, about 13 inches wide, 45 inches long and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Melt 12 oz ($1\frac{1}{2}$ cups) melted butter or margarine. Brush $\frac{1}{2}$ cup over dough in each pan. Prepare 1 recipe Cinnamon Sugar Raisin Filling (Recipe No. D-42-2). Sprinkle $1\frac{1}{2}$ cups over each sheet of dough. Sprinkle about 1 cup raisins over center third of dough.
4. Fold $\frac{1}{3}$ dough over center. Sprinkle 1 cup raisins on top of folded dough. Fold remaining $\frac{1}{3}$ dough over raisins to form a strip 13 by 15 inches.
5. Cut each strip into 6-15 inch long, 2 inch wide pieces weighing about 1 lb each. (See Figure 11.)
6. Slit roll down center to within 1 inch of each end (See Figure 11).
7. Twist pieces in one direction and then in opposite direction (see Figure 11) stretching to about 19 inches.
8. Place each piece in a circle on lightly greased sheet pans; seal ends securely by fitting one end into other (See Figure 11). Rings should not touch each other.

9. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush about 2 tsp on each cake.
10. Proof at 90°F. to 100°F. until double in bulk.
11. Bake at 375°F. 25 to 30 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
12. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Drizzle about $\frac{2}{3}$ cup on each cake. Cut each cake into 6 pieces. EACH PORTION: 1 Piece.

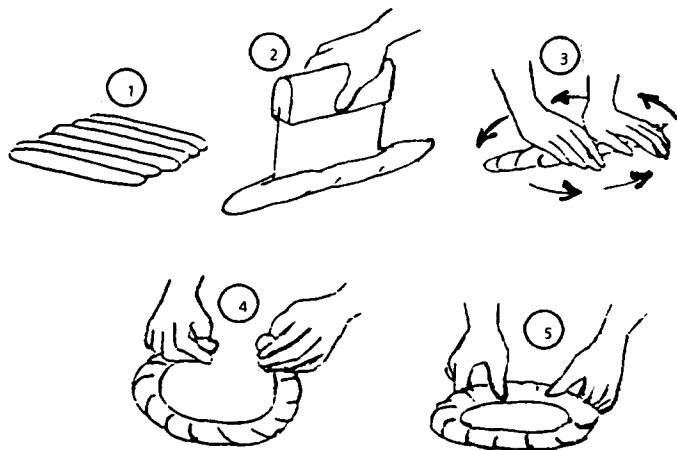


Figure 11

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Folded Dough Varieties

9. Bear Claws (4 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36, except divide into 6-2 lb 2 oz pieces. (For D-36-1, divide into 2 lb 1 oz pieces.)
2. Roll each piece of dough into a rectangular sheet, about 5 inches wide, 44 inches long and $\frac{1}{3}$ inch thick.
3. Prepare 1 recipe Cherry Filling (Recipe No. D-41), Pineapple Filling (Recipe No. D-47), or Nut Filling (Recipe No. D-43). Spread $1\frac{1}{2}$ cups Cherry or Pineapple or $1\frac{1}{4}$ cups Nut Filling over center of each sheet of dough.
4. Fold dough over once, lengthwise; seal along edge by pressing firmly.
5. Cut dough into 17-2 $\frac{1}{2}$ inch pieces. Make 3 cuts, $\frac{3}{4}$ inch in depth, on sealed side of each piece to form a claw (See Figure 12).
6. Place on lightly greased sheet pans in rows 3 by 8. Spread claws slightly. Claws should not touch each other.
7. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17). Brush 3 tbsps on claws in each pan.
8. Proof at 90°F. to 100°F. until double in bulk.
9. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.

10. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about $\frac{2}{3}$ cup over rolls in each pan. EACH PORTION: 1 Roll.

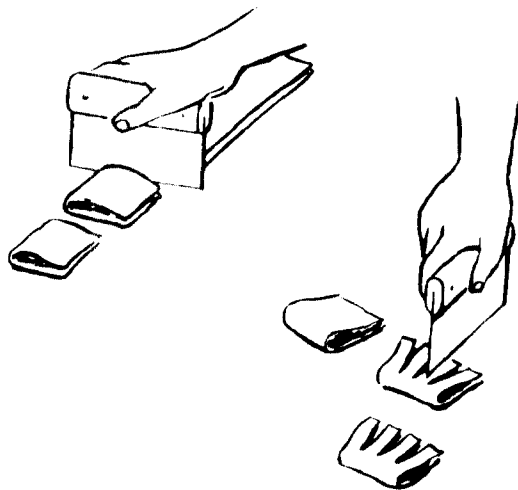


Figure 12

(OVER)

Folded Dough Varieties—Continued

10. Snails (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush $\frac{1}{2}$ cup on each sheet of dough. Prepare 1 recipe Cinnamon Sugar Filling (Recipe No. D-42); sprinkle $1\frac{1}{2}$ cups over each sheet of dough.
4. Fold each sheet of dough in thirds lengthwise to make a strip, about 6 inches wide, 35 inches long, and $\frac{3}{4}$ inch thick.
5. Cut strips crosswise into 34 pieces about 1 inch wide (See Figure 13).
6. Twist pieces in one direction and then in opposite direction. Form snails by holding one end on greased pan and winding other end around and around loosely keeping roll flat (See Figure 13).
7. Place on lightly greased sheet pans in rows 4 by 8.
8. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17); brush about $\frac{1}{4}$ cup on snails in each pan; let rise slightly.

9. Make slight depression with back of spoon in center of each snail. Use 2 cups jelly or jam; place about 1 tsp in each depression.
10. Proof at 90°F. to 100°F. until double in bulk.
11. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
12. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about $\frac{3}{4}$ cup on rolls in each pan. EACH PORTION: 1 Roll.

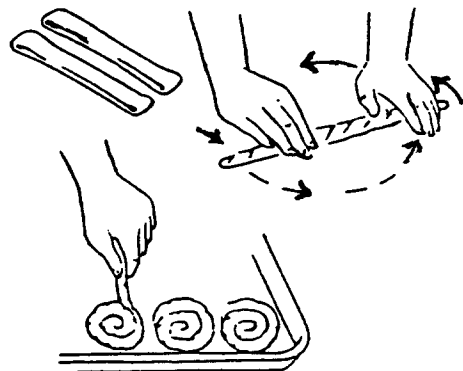


Figure 13

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Folded Dough Varieties-- Continued

11. Bowknots, Chain Twists, Figure Eights, and "S" Shapes (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Fold each sheet of dough in thirds lengthwise to make a strip about 6 inches wide, 35 inches long, and $\frac{3}{4}$ inch thick.
4. Cut strips crosswise into 34 pieces about 1 inch wide (See Figure 13).
5. Twist pieces in one direction and then in opposite direction stretching to about 11 inches (See Figure 13).
6. Form into various shapes (See Figure 14). Place on lightly greased sheet pans in rows 4 by 8.
7. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17); brush about $\frac{1}{4}$ cup on rolls in each pan.
8. Proof at 90°F. to 100°F. until double in bulk.

9. Bake at 375°F. oven 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
 10. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about $\frac{3}{4}$ cup on rolls in each pan.
- EACH PORTION: 1 Roll.**

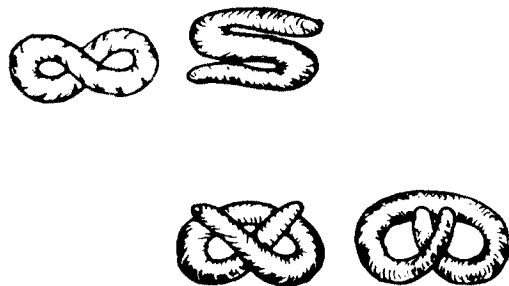


Figure 14

(OVER)

Folded Dough Varieties—Continued

12. Cinnamon Twists

1. Follow Steps 1 through 6 of Recipe No. D-36.
2. Roll each 4 lb 5 oz piece of dough into a rectangular sheet about 18 inches wide, 36 inches long, and $\frac{1}{4}$ inch thick. (For D-36-1, use 4 lb 2 oz pieces.)
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush $\frac{1}{2}$ cup on each sheet of dough. Prepare 1 recipe Cinnamon Sugar Filling (Recipe No. D-42); sprinkle $1\frac{1}{2}$ cups over each sheet of dough.
4. Fold each sheet of dough in thirds lengthwise to make a strip about 6 inches wide, 35 inches long, and $\frac{3}{4}$ inch thick.
5. Cut strips crosswise into 34 pieces about 1 inch wide (See Figure 15).
6. Twist pieces in one direction and then in opposite direction (See Figure 15).
7. Place on lightly greased sheet pans in rows 4 by 8.
8. Prepare $\frac{1}{4}$ recipe Egg Wash (Recipe No. D-17); brush $\frac{1}{4}$ cup on rolls in each pan.
9. Proof at 90°F. to 100°F. until double in bulk.

10. Bake at 375°F. 20 to 25 minutes or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
11. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about $\frac{3}{4}$ cup on rolls in each pan. EACH PORTION: 1 Roll.

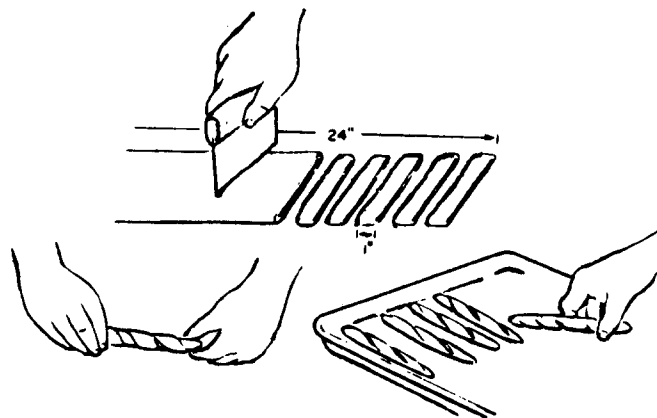


Figure 15

(CONTINUED)

GUIDE FOR SWEET DOUGH MAKE-UP

Wedge Roll-Up Varieties

13. Butterhorns (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide into 9-1 lb 7 oz pieces. (For D-36-1, divide into 9-1 lb 6 oz pieces.)
 2. Roll each piece of dough into a rectangular sheet about 9 inches wide, 24 inches long, and about $\frac{1}{4}$ inch thick (See Figure 16).
 3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush about 3 tbsp on each sheet of dough.
 4. Cut each strip into 12 wedges about 4 inches wide at widest end (See Figure 16).
 5. Roll up each wedge from wide edge to point (See Figure 16).
 6. Place on lightly greased sheet pans in rows 4 by 8 with point end under roll; press firmly in place.
 7. Proof at 90°F. to 100°F. until double in bulk.
 8. Bake at 375°F. 20 to 25 minutes or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
 9. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush about $\frac{3}{4}$ cup on rolls in each pan.
- EACH PORTION: 1 Roll.

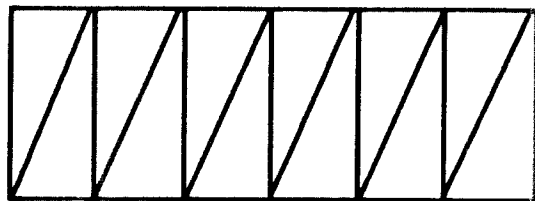


Figure 16

(OVER)

Wedge Roll-Up Varieties—Continued

14. Crescents (3 Pans)

1. Follow Steps 1 through 6 of Recipe No. D-36 except divide in 9-1 lb 7 oz pieces. (For D-36-1, divide into 9-1 lb 6 oz pieces.)
2. Roll each piece of dough into a rectangular sheet about 9 inches wide, 24 inches long, and $\frac{1}{4}$ inch thick (See Figure 16).
3. Melt 12 oz ($1\frac{1}{2}$ cups) butter or margarine. Brush about 3 tbsp on each sheet of dough.
4. Cut each strip into 12 wedges about 4 inches wide at widest end (See Figure 16).
5. Roll up each wedge from wide edge to point. Shape each roll into a curve.
6. Place on lightly greased sheet pans in rows 4 by 8 with point end under roll; press firmly in place.
7. Proof at 90°F. to 100°F. until double in bulk.
8. Bake at 375°F. 20 to 25 minutes or until golden brown or in 325°F. convection oven 15 minutes on high fan, open vent. Cool.
9. Glaze, if desired, with 1 recipe Vanilla Glaze (Recipe No. D-46). Brush $\frac{3}{4}$ cup on rolls in each pan. EACH PORTION: 1 Roll.

BAKING POWDER BISCUITS

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Biscuit

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 450°F. Oven

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
53.04	Flour, wheat, general purpose, sifted	6 lb. . . .	1 1/2 gal.	1. Sift together flour, milk, baking powder and salt into mixer bowl.
3.59	Milk, nonfat, dry. . .	6 1/2 oz. . .	1 1/2 cups	
2.76	Baking powder.	5 oz.	3/4 cup.	
.83	Salt.	1 1/2 oz. . .	2 1/3 tbsp.	
6.63	Shortening.	12 oz. . .	12/3 cups	2. Blend shortening at low speed into dry ingredients until mixture resembles coarse cornmeal.
33.15	Water.	3 lb 12 oz	7 1/2 cups	3. Add water; mix at low speed only enough to form a soft dough.
<u>100.00</u>		<u>11 lb 5 oz</u>			4. Place dough on lightly flour-ed board. Knead lightly, about 1 minute or until dough is smooth.

REVISION

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					5. Roll or pat out to a uniform thickness of $\frac{1}{2}$ inch. 6. Cut with $2\frac{1}{2}$ inch floured biscuit cutter. Place 50 biscuits on each pan. 7. Bake 15 minutes or until lightly browned.

NOTE: 1. For browner tops: In Step 1, add $3\frac{1}{2}$ oz ($\frac{1}{2}$ cup) granulated sugar to ingredients.
 2. In Step 7, if convection oven is used, bake at 350°F . 15 minutes or until lightly browned on low fan, open vent.

VARIATIONS

- BAKING POWDER BISCUITS (BISCUIT MIX):** Omit Steps 1 through 7. Use 7 lb 14 oz ($13\frac{3}{4}$ -No. 10 cn) canned Biscuit Mix. Prepare according to instructions on container. For convection oven, see Note 2.
- CHEESE BISCUITS:** In Step 1, add 1 lb (1 qt) grated Cheddar cheese to sifted dry ingredients. Follow Steps 2 through 7.
- DROP BISCUITS:** Follow Steps 1 and 2. In Step 3, increase water to 4 lb 12 oz ($2\frac{1}{3}$ qt). Omit Steps 4 through 6. Drop dough by heaping tbsp, 1 inch apart, on greased sheet pans in rows 6 by 9. Follow Step 7.

IRISH SODA BREAD

YIELD: 100 Portions (8 Loaves)

EACH PORTION: 2 Slices

PAN SIZE: 16 by 4½ by 4⅛ inch Loaf Type Pan

TEMPERATURE: 375°F. Oven

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
2.08	Milk, nonfat, dry	8 oz. . . .	1¾ cups.	1. Reconstitute milk; add vinegar. Let stand 15 minutes. Set aside for use in Step 4.
18.70	Water.	4 lb 8 oz	2¼ qt.	
1.30	Vinegar.	5 oz. . . .	⅔ cup.	
33.25	Flour, wheat, general purpose, sifted	8 lb. . . .	2 gal.	2. Place flour, sugar, baking soda, baking powder, salt, raisins and caraway seeds in mixer bowl. Mix at low speed just enough to blend.
12.47	Sugar, granulated	3 lb. . . .	6¾ cups	
.26	Baking soda.	1 oz. . . .	2⅔ tbsp	
.39	Baking powder. . .	1½ oz	3⅔ tbsp	
.52	Salt.	2 oz. . . .	3 tbsp.	
16.62	Raisins.	4 lb. . . .	3 qt.	
.91	Caraway seeds. . .	3½ oz	10⅔ tbsp		
8.31	Butter or margarine	2 lb. . . .	1 qt.	3. Using pastry knife attachment, cut butter or margarine into dry ingredients until it resembles coarse meal.

REVISION

(OVER)

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
5.19	Eggs, whole, slightly beaten	1 lb 3 ¹ / ₄ oz	2 ¹ / ₄ cups (12 eggs)	4. Stir eggs into milk. Add egg-milk mixture to dry ingredients; blend until just mixed, about 45 seconds. DO NOT OVERMIX. 5. Place about 3 lb (1 ¹ / ₂ qt) batter in each greased loaf pan. 6. Bake 55 to 60 minutes or until done. 7. Cool thoroughly before slicing. 8. Cut 25 slices (about 1/2 inch thick) per loaf.
100.00		24 lb 1 oz			

SUBMARINE ROLLS (Hoagie, Torpedo)

YIELD: 100 Portions (9 Pans)				EACH PORTION: 1 Roll	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 400°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.97 7.77	Yeast, active, dry Water, warm (105°F. to 110°F.)	6 oz. . . . 3 lb. . . .	1 1/8 cups. 1 1/2 qt.	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.
23.30 6.47 .81	Water, cold. Sugar, granulated Salt.	9 lb. 2 lb 8 oz 5 oz.	4 1/2 qt. . . 5 2/3 cups. 1/2 cup.	2. Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
51.78 2.10	Flour, wheat, bread, sifted Milk, nonfat, dry	20 lb. . . 13 oz. . .	5 gal. . . . 2 7/8 cups	3. Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
6.80	Shortening, softened	2 lb 10 oz	1 1/2 qt.	4. Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		38 lb 10 oz			

METHOD FOR HANDLING MIXED DOUGH

5. **FERMENT:** Cover. Set in warm place (80°F.) 1½ hours or until double in bulk.
6. **PUNCH:** Divide dough into 4 lb 10 oz pieces. Round pieces slightly. Let rest 5 to 10 minutes.
7. Roll each piece into a rope, 1½ inches in diameter. Cut into pieces weighing 6 oz each.
8. Place pieces on greased pans, in rows 2 by 6.
9. **PROOF:** at 90°F. until double in bulk, about 30 minutes.
10. **BAKE:** 30 to 40 minutes or until golden brown. Brush with 2 lb (1 qt) melted butter immediately after baking.

1. Rolls may be baked in 350°F. convection oven.
2. Rolls may be prepared using semi-automatic bakery equipment (roll divider and rounding machine, bread molder-dough sheeter machine and bun slicer). Follow Steps 1 and 2. In Step 3, add 1¾ oz (¼ cup) bakery emulsifier to flour and milk. Follow Steps 4 through 6. Omit Step 7. Place each piece of dough into roll divider and rounding machine. Divide into 36 balls. Press 3 balls together to form a 6 oz ball. Let rest 5 to 10 minutes. Feed balls, one at time into a bread molder-dough sheeter machine, with a 9-inch pressure plate. Follow Steps 8 through 10. Slice rolls partially through using bun slicer.

VARIATION

1. **SUBMARINE ROLLS (ROLL MIX):** Omit Steps 1 through 5. Use 24 lb 12 oz (5½-No. 10 cn) Roll Mix, 6½ qt water and 8¼ oz (1½ cups) active dry yeast. Prepare dough according to instructions on container. Follow Steps 6 through 10.

FRENCH BREAD

YIELD: 100 Portions (12 loaves) (4 Pans)

EACH PORTION: 2 Slices

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 425°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.64 5.07	Yeast, active, dry Water, warm 105°F. to 110°F.)	1 1/2 oz. ... 12 oz.	4 2/3 tbsp. ... 1 1/2 cups.	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
29.60 1.27	Water, cold. Sugar, granulated	4 lb 6 oz 3 oz.	8 3/4 cups. ... 6 tbsp.	2. Place water, sugar, salt, and flour in mixer bowl.
1.27 60.88	Salt. Flour, wheat, bread, sifted	3 oz. 9 lb.	4 2/3 tbsp. ... 2 1/4 gal.	3. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid; add yeast solution; mix at medium speed 5 minutes.
1.27	Shortening.	3 oz.	6 tbsp.	4. Add shortening; continue mixing at medium speed 3 minutes. Dough temperature should be 78°F. to 82°F.
100.00		14 lb 12 1/2 oz			

REVISION

(OVER)

METHOD FOR HANDLING MIXED DOUGH

5. **FERMENT:** Cover. Set in warm place (80°F.) 2 $\frac{1}{4}$ hours or until double in bulk.
6. **PUNCH:** Fold sides into center; turn completely over. Let rest 15 minutes.
7. **MAKE UP:** Scale into 12-19 oz pieces; shape each piece into a smooth ball; let rest 10 minutes. Form each piece into a rope, 1 $\frac{1}{4}$ inches in diameter and 18 inches long. Place 3 loaves on each cornmeal dusted pan (use $\frac{1}{2}$ cup cornmeal ($\frac{1}{8}$ cup cornmeal per pan)).
8. **PROOF:** At 90°F. to 100°F. 50 to 60 minutes or until double in bulk.
9. Brush top of each loaf with Cornstarch Wash (Recipe No. D-40) or Egg White Wash (Recipe No. D-17-1). Cut 6 diagonal slashes, $\frac{1}{4}$ inch deep, on top of each loaf.
10. **BAKE:** 30 minutes or until done.
11. When cool, cut 17 slices (1 inch thick) per loaf.

NOTE: In Step 9, slashes should be made very quickly with a very sharp, razor-thin knife just before placing in oven.

RAISIN BREAD

D. BREADS AND SWEET DOUGHS No. 5

YIELD: 100 Portions (8 Loaves)				EACH PORTION: 2 Slices	
PAN SIZE: 10½ by 5 by 3½-inch Bread Pan				TEMPERATURE: 375°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.89 7.12	Yeast, active, dry Water, warm (105°F. to 110°F.)	2¼ oz 1 lb 2 oz	6⅔ tbsp 2¼ cups	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 4.
18.99 2.37 .99 2.57 .20 .20	Water, cold. Sugar, granulated Salt..... Milk, nonfat, dry Cinnamon, ground Lemon flavoring	3 lb. 6 oz. 2½ oz 6½ oz 1½ oz... 1½ oz...	1½ qt ¾ cup 3⅔ tbsp 1⅓ cups 2 tbsp 1 tbsp	2. Place water, sugar, salt, milk, cinnamon, and lemon flavoring in mixer bowl. Using dough hook, mix at low speed just enough to blend.
42.73	Flour, wheat, bread, sifted	6 lb 12 oz	6¾ qt	3. Add flour. Mix at low speed 1 minute or until flour is incorporated into liquid. 4. Add yeast solution; mix at low speed 1 minute.
2.57 21.37	Shortening..... Raisins, washed, drained	6½ oz 3 lb 6 oz	7/8 cup 2¼ qt	5. Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		15 lb 12 ¾ oz			

REVISION

(OVER)

PER CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					6. Add raisins. Mix at low speed 1 minute.

METHOD FOR HANDLING MIXED DOUGH

7. FERMENT: Cover. Set in a warm place (80°F.) 2 hours or until double in bulk.
8. PUNCH: Fold sides into center; turn dough completely over. Let rest 20 minutes.
9. MAKE UP: Scale into 8-1 lb 15 oz pieces; shape each piece into a smooth ball; let rest 10 minutes. Mold each piece into a loaf; place each loaf into lightly greased bread pan.
10. PROOF: At 90°F. to 100°F. 50 to 60 minutes or until double in bulk.
11. BAKE: 45 to 50 minutes or in 325°F. convection oven 40 minutes or until done on high fan, closed vent.
12. Prepare 1/4 recipe Syrup Glaze, Recipe No. D-45 (optional). Brush top of each loaf with glaze.
13. When cool, slice 25 slices (about 1/2 inch thick) per loaf.

- NOTE:
1. Soak 3 lb (2 1/4 qt) raisins in 3 qt lukewarm water 15 minutes. Drain. Set raisins aside for use in Step 6.
 2. In Step 9, when using 9 by 4 1/2 by 2 3/4-inch bread pans, scale into 10-1 lb 9 oz pieces. Bake 35 to 40 minutes or in 325°F. convection oven 30 minutes or until done on high fan, closed vent. In Step 13, slice 20 slices (about 1/2-inch thick) per loaf.

RYE BREAD

YIELD: 100 Portions (6 Loaves) (3 Pans)

EACH PORTION: 2 Slices

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.82 5.74	Yeast, active, dry... Water, warm (105°F. to 110°F.)	2 oz. ... 14 oz. ...	6 $\frac{1}{3}$ tbsp 1 $\frac{3}{4}$ cups	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
29.54 1.23 1.54 .51 18.05 41.03	Water..... Sugar, granulated.. Salt..... Caraway seed, whole Flour, rye, sifted... Flour, wheat, bread, sifted	4 lb 8 oz 3 oz. ... 3 $\frac{3}{4}$ oz.. 1 $\frac{1}{4}$ oz.. 2 lb 12 oz 6 lb 4 oz	2 $\frac{1}{4}$ qt.. 6 $\frac{2}{3}$ tbsp 5 $\frac{2}{3}$ tbsp 1 $\frac{1}{3}$ cup.. 3 $\frac{1}{2}$ qt.. 6 $\frac{1}{8}$ qt..	2. Place water, sugar, salt, caraway seed and flours in mixer bowl. 3. Using dough hook, mix at low speed 1 minute or until all flour is incorporated into liquid; add yeast solution; mix at low speed 1 minute.
1.54 100.00	Shortening.....	3 $\frac{3}{4}$ oz.. 15 lb 3 $\frac{3}{4}$ oz	1 $\frac{1}{2}$ cup..	4. Add shortening; continue mixing at low speed 8 to 10 minutes or until dough is smooth. DO NOT OVERMIX. Dough temperature should be 74°F. to 76°F.

REVISION

(OVER)

METHOD FOR HANDLING MIXED DOUGH

5. **FERMENT:** Cover; set in warm place (80°F.) 1 1/2 hours or until double in bulk.
6. **PUNCH:** Fold sides into center; turn dough completely over.
7. **MAKE UP:** Scale into 6-2 lb 8 oz pieces. Let rest 30 minutes; shape each piece into a 9 by 11-inch rectangle. Turn the 9-inch width vertically on a lightly floured working surface. Roll out in jelly roll shape seaming along the length of each 3-inch turn with heel or knuckle of hand. When making seams, dough will stretch to desired length. Mold and round off ends with palms of hands. Shape each piece into a 22 by 4-inch loaf.
8. Use 2 oz cornmeal. Place 2 loaves with seam-side down on each cornmeal dusted pan (use 2/3 oz (2 tbsp) per pan).
9. **PROOF:** At 90°F. to 100°F. 50 to 60 minutes or until double in bulk.
10. Prepare 1/8 recipe Egg White Wash (Recipe No. D-17-1). Brush top of each loaf with egg white wash.
11. **BAKE:** 30 to 35 minutes or until done (see Note 1). Cool on wire rack.
12. When cool, slice 34 slices (about 5/8-inch thick) per loaf.

- NOTE:**
1. When done, hot bread will sound hollow when tapped.
 2. In Step 11, if convection oven is used, bake at 325°F. 35 minutes or until done on high fan, open vent.

TOASTED GARLIC BREAD

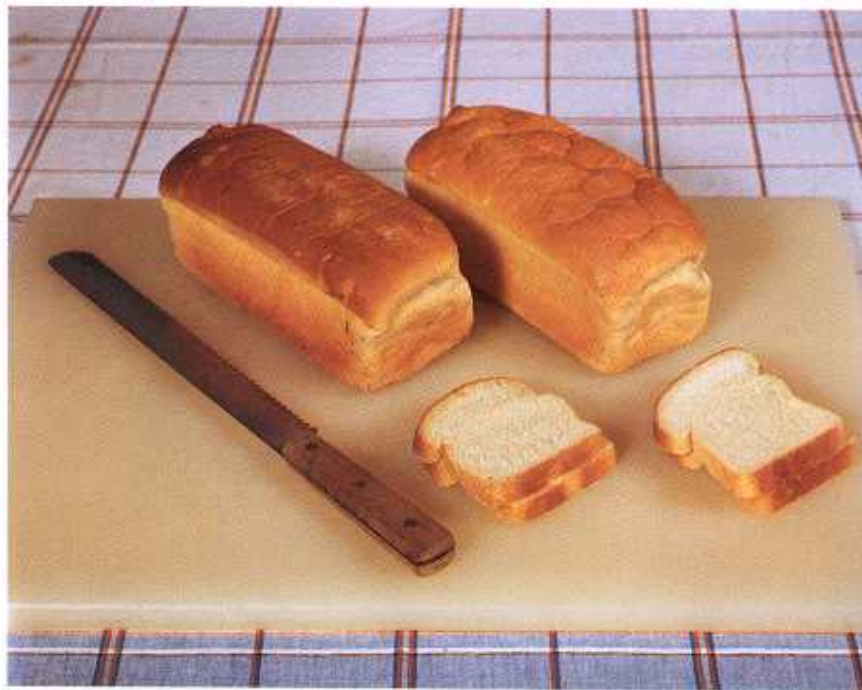
YIELD: 100 Portions (6 Pans)				EACH PORTION: 2 Slices
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, softened	3 lb 4 oz	6½ cups	1. Place butter or margarine in mixer bowl. Whip at medium speed until creamy. Add garlic powder; blend thoroughly.
Garlic powder.....	1½ tsp	
Bread, French, unsliced	13 lb..	13 loaves	2. Slice each loaf in half lengthwise. Place 5 half loaves on each pan. Spread each half loaf with about 2 oz (½ cup) garlic-butter mixture. (Cut each half loaf into 8 slices.) 3. Heat 10 to 15 minutes or until edges are toasted to a golden brown. 4. Serve hot.

NOTE: 1. In Step 2, 100 hard rolls may be split and used. EACH PORTION: 1 Split Roll.
2. If not served immediately, hold under infra-lights or in roll warmer.

VARIATIONS

1. **TOASTED PARMESAN BREAD:** In Step 1, omit garlic. Add 1 lb (1 qt) grated Parmesan cheese to butter or margarine. Mix thoroughly. Follow Steps 2 through 4.
2. **TEXAS TOAST:** Omit Steps 1 through 4. Use 13 lb unsliced French bread. Diagonally cut each loaf into 8 even slices. Lightly brown slices on each side on greased 375°F. griddle, or in 400°F. oven on sheet pans. Serve hot. EACH PORTION: 1 Slice.

REVISION



WHITE BREAD**YIELD: 100 Portions (8 Loaves)****EACH PORTION: 2 Slices****PAN SIZE: 10½ by 5 by 3½-inch Bread Pan****TEMPERATURE: 425°F. Oven**

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.56 4.92	Yeast, active, dry Water, warm (105°F. to 110 °F.)	1¼ oz. . 12 oz. . .	¼ cup 1½ cups	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 4.
28.64 2.68 1.34 3.58	Water, cold. Sugar, granulated Salt. Milk, nonfat, dry	4 lb. . . 6 oz. . . 3 oz. . . 8 oz. . .	2 qt. ¾ cup. . . 4⅔ tbsp 1¾ cups	2. Place water, sugar, salt and milk in mixer bowl. Mix at low speed just enough to blend.
55.48	Flour, wheat, bread, sifted	7 lb 12 oz	7¾ qt.	3. Add flour. Using dough hook, mix at low speed 1 minute or until all flour is incorporated into liquid. 4. Add yeast solution; mix at low speed 1 minute.

REVISION

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
2.80	Shortening.....	6 $\frac{1}{4}$ oz. .	7/8 cup..	5. Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		13 lb 15 $\frac{1}{2}$ oz			

METHOD FOR HANDLING MIXED DOUGH

6. FERMENT: Cover. Set in warm place (80°F.) 2 hours or until double in bulk.
7. PUNCH: Fold sides into center; turn dough completely over. Let rest 30 minutes.
8. MAKE UP: Scale into 8-1 lb 11 oz pieces; shape each piece into a smooth ball; let rest 12 to 15 minutes. Mold each piece into an oblong loaf; place each loaf seam-side down into lightly greased pan.
9. PROOF: At 90°F. to 100°F. about 1 hour or until double in bulk.
10. BAKE: 35 to 40 minutes or until done.
11. When cool, slice 25 slices (about $\frac{1}{2}$ inch thick) per loaf.

- NOTE:
1. In Step 8, when using 9 by 4 $\frac{1}{2}$ by 2 $\frac{3}{4}$ -inch bread pans, scale into 12 to 18 oz pieces. In Step 10, bake 25 to 30 minutes. In Step 11, slice 20 slices (about $\frac{1}{2}$ inch thick) per loaf.
 2. For Semi-Automated Equipment: Follow Steps 1 through 7. In Step 8, scale into 8-1 lb 11 oz pieces; shape each piece into a smooth ball; let rest 12 to 15 minutes. Using a 10 inch pressure plate, feed balls one at a time into bread molding machine. Pan seam-side down into lightly greased bread pans. Follow Steps 9 through 11.
 3. In Step 10, if convection oven is used, bake at 375°F. until done, on low fan, open vent.

WHITE BREAD (Short-Time Formula)**YIELD: 100 Portions (8 Loaves)****EACH PORTION: 2 Slices****PAN SIZE: 10½ by 5 by 3½-inch Bread Pan****TEMPERATURE: 450°F. Oven; 375°F. Oven**

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.98 6.97 .33	Yeast, active, dry Water, warm (105°F. to 110°F.) Sugar, granulated	2¼ oz. 1 lb.... ¾ oz..	7 tbsp... 2 cups... 1⅔ tbsp	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes; stir. Set aside for use in Step 3.
27.87 2.83 1.52 .29	Water (65°F.).... Milk, nonfat, dry Sugar, granulated Yeast food (optional)	4 lb.... 6½ oz.. 3½ oz.. 2/3 oz...	2 qt.... 1½ cups ½ cup.. 3¾ tsp	2. Place water in mixer bowl. Add milk, sugar and yeast food. Using dough hook, mix at low speed about 1 minute until blended.
41.80 2.61	Flour, wheat, bread, sifted Shortening, softened	6 lb.... 6 oz....	1½ gal 13 tbsp	3. Add flour; mix at low speed about 2 minutes or until flour is incorporated; add shortening and yeast solution. Mix at low speed about 2 minutes until smooth. 4. Mix at medium speed 10 minutes.

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
13.93	Flour, wheat, bread, sifted Salt.	2 lb. ...	2 qt.	5. Let rise in mixer bowl 20 minutes. 6. Sift together flour and salt; add to mixture in mixer bowl. Mix at low speed 2 minutes or until flour is incorporated. Mix at medium speed 10 minutes or until smooth and elastic.
.87		2 oz. ...	3 tbsp.	
100.00		14 lb 5 ² / ₃ oz			

METHOD FOR HANDLING MIXED DOUGH

7. **FERMENT:** Cover. Set in warm place (80°F.) 25 to 30 minutes or until double in bulk.
8. **MAKE UP:** Scale into 8-28 oz pieces. Roll scaled dough to pan size; place 1 loaf into each lightly greased pan.
9. **PROOF:** At 90°F. 25 to 30 minutes or until double in bulk.
10. **BAKE:** 5 minutes at 450°F. Reduce temperature to 375°F.; bake 35 to 40 minutes or until done or in 400°F. convection oven 3 to 5 minutes on high fan, open vent. Reduce oven temperature to 325°F.; bake 18 to 22 minutes or until done.
11. When cool, slice 25 slices (about 1/2 inch thick) per loaf.

NOTE; In Step 8, when using 9 by 4 1/2 by 2 3/4-inch bread pans, scale into 10-22 oz pieces. In Step 10, reduce 2nd baking time to 25 to 30 minutes. For convection oven, reduce 2nd baking time to 15 to 18 minutes. In Step 11, slice 20 slices (about 1/2 inch thick) per loaf.

VARIATION

1. **WHOLE WHEAT BREAD:** Follow Steps 1 through 5. In Step 6, decrease bread flour to 1 lb (1 qt); add 14 oz (3 cups) wheat base. Follow Steps 7 through 11.

WHOLE WHEAT BREAD

(Wheat Base)

YIELD: 100 Portions (8 Loaves)

EACH PORTION: 2 Slices

PAN SIZE: 10½ by 5 by 3½-inch Bread Pan

TEMPERATURE: 425°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.58 5.54	Yeast, active, dry Water, warm (105°F. to 110°F.)	1¼ oz 12 oz..	¼ cup.. 1½ cups	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 4.
29.56 2.77 1.38	Water, cold. Sugar, granulated Salt.	4 lb. 6 oz. 3 oz.	2 qt. ¾ cup.. 4⅔ tbsp	2. Place water, sugar and salt in mixer bowl; mix at low speed just enough to blend.
3.70 48.04 5.54	Milk, nonfat, dry Flour, wheat, bread, sifted Wheat base.	8 oz. 6 lb 8 oz 12 oz..	1¾ cups 6½ qt.. 3 cups	3. Mix together milk, flour and wheat base. Blend thoroughly. Add mixture to liquid in mixer bowl. Using dough hook, mix at low speed 1 minute or until all of the dry ingredients are incorporated into liquid. 4. Add yeast solution; mix at low speed 1 minute.
2.89 100.00	Shortening.	6¼ oz 13 lb 8½ oz	7/8 cup.	5. Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.

REVISION

(OVER)

METHOD FOR HANDLING MIXED DOUGH

6. **FERMENT:** Cover. Set in warm place (80°F.) for 2 hours or until double in bulk.
7. **PUNCH:** Fold sides into center and turn dough completely over. Let rest 15 minutes.
8. **MAKE UP:** Scale into 8-1 lb 11 oz pieces; shape each piece into a smooth ball; let rest 8 to 10 minutes. Mold each piece into a loaf; place in a lightly greased pan.
9. **PROOF:** At 90°F. to 100°F. about 1 hour or until double in bulk.
10. **BAKE:** 35 to 40 minutes or until done.
11. When cool, slice 25 slices (about 1/2-inch thick) per loaf.

NOTE: 1. In Step 8, when using 9 by 4 1/2 by 2 3/4-inch bread pans, scale into 10-21 1/2 oz pieces. In Step 10, bake at 450°F. 25 to 30 minutes or until done. In Step 11, slice 20 slices (about 1/2-inch thick) per loaf.

PUMPKIN BREAD

YIELD: 100 Portions (4 Loaves)

EACH PORTION: 1 Slice

PAN SIZE: 16 by 4 1/2 by 4 1/8-inch Loaf Type Pan

TEMPERATURE: 350°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
8.42	Eggs, whole.	1 lb 8 oz	27/8 cups (15 eggs)	1. Beat eggs in mixer bowl at medium speed 3 minutes or until lemon colored.
16.84	Flour, wheat, general purpose	3 lb. . . .	3 qt.	2. Blend flour, salt, baking powder, baking soda, cinnamon, allspice, nutmeg, and cloves together in separate bowl.
.46	Salt.	1 1/3 oz. . .	2 tbsp.	
.12	Baking powder. . .	1/3 oz. . .	2 tsp.	
.39	Baking soda. . . .	1 1/8 oz. . .	2 2/3 tbsp	
.12	Cinnamon, ground	1/3 oz. . .	1 1/3 tbsp	
.12	Allspice, ground. .	1/3 oz. . .	1 1/3 tbsp	
.12	Nutmeg, ground. .	1/3 oz. . .	1 1/3 tbsp	
.09	Cloves, ground. . .	1/4 oz. . .	1 tbsp.	

REVISION

(OVER)

PER CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
29.47	Sugar, granulated	5 lb 4 oz	3 qt.	3. Add flour mixture, sugar, salad oil, pumpkin, water, nuts and raisins to beaten eggs. 4. Beat at low speed about 1/2 minute. Beat 1 minute or until well blended. DO NOT OVER BEAT. 5. Pour about 4 lb 6 oz (7 1/2 cups) batter into each well-greased pan. 6. Bake 1 hour 20 minutes or until done. Let cool in pans 5 to 10 minutes before removing from pans. 7. Cool thoroughly; wrap in waxed paper; store overnight before slicing. 8. Cut 25 slices (5/8 inch thick) per loaf.
11.23	Salad oil.	2 lb.	1 qt.	
20.35	Pumpkin, canned	3 lb 10 oz	1 3/4 qt (2-No.	
			2 1/2 cn)		
5.61	Water.	1 lb.	2 cups.	
2.80	Nuts, unsalted, chopped	8 oz.	2 cups.	
3.86	Raisins.	11 oz. ...	2 cups.	
100.00		17 lb 13 oz			

- NOTE:**
1. In Step 1, 8 oz (about 2 cups) canned dehydrated egg mix combined with 2 1/4 cups water may be used.
 2. In Step 6, if convection oven is used, bake at 325°F. about 70 minutes or until done on low fan, open vent.

CRUMB CAKE (SNICKERDOODLE)**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Piece****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
7.28 19.40 11.31	Shortening..... Sugar, granulated.. Eggs, whole, slightly beaten	1 lb 2 oz 3 lb.... 1 lb 12 oz	2 $\frac{1}{2}$ cups 6 $\frac{3}{4}$ cups 3 $\frac{1}{4}$ cups (18 eggs)	1. Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy. 2. Add eggs; beat at medium speed 2 minutes or until light and fluffy.
29.09 1.01 1.31 .10 .30	Flour, wheat, general purpose, sifted Baking powder..... Milk, nonfat, dry... Nutmeg, ground.... Salt.....	4 lb 8 oz 2 $\frac{1}{2}$ oz.. 3 $\frac{1}{4}$ oz.. 1 $\frac{1}{4}$ oz.. 3 $\frac{1}{4}$ oz...	4 $\frac{1}{2}$ qt. ... 5 $\frac{1}{3}$ tbsp 3 $\frac{1}{4}$ cup... 1 tbsp... 3 $\frac{1}{2}$ tsp..	3. Sift together flour, baking powder, milk, nutmeg, and salt.
12.12 .30	Water..... Vanilla.....	1 lb 14 oz 3 $\frac{1}{4}$ oz...	3 $\frac{3}{4}$ cups 1 $\frac{2}{3}$ tbsp	4. Add vanilla to water; add alternately with dry ingredi- ents to mixture. Mix 1 $\frac{1}{2}$ minutes at low speed.

REVISION

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
11.31	Raisins.	1 lb 12 oz	5 ¹ / ₄ cups	5. Fold raisins and nuts into batter.
6.47	Nuts, unsalted, chopped	1 lb.	1 qt.	6. Pour about 3 ¹ / ₂ qt (7 lb 10 oz) batter into each lightly greased pan.
100.00		15 lb 7 ¹ / ₂ oz			
62.74	TOPPING: Sugar, brown, packed	2 lb.	4 ¹ / ₄ cups	7. Mix brown sugar, butter or margarine, cinnamon, and cake crumbs until mixture resembles cornmeal. Sprinkle half of mixture over batter in each pan. 8. Bake 30 minutes or until done. 9. Cut 6 by 9.
15.68	Butter or margarine	8 oz. ...	1 cup.	
1.98	Cinnamon, ground	1 oz. ...	1/4 cup.	
19.60	Crumbs, cake	10 oz. . .	3 cups.	
100.00		3 lb 3 oz			

- NOTE: 1. In Step 7, 7 oz canned yellow cake mix will yield 10 oz (3 cups) cake crumbs.
2. In Step 9, slightly cooled cake may be topped with Vanilla Glaze (Recipe No. D-46).

VARIATION

1. **CRUMB CAKE (CAKE MIX, YELLOW):** Omit Steps 1 through 4. Use 10 lb (2-No. 10 cn) canned yellow cake mix. Prepare batter according to instructions on container. Follow Steps 5 through 9.

CRUMB CAKE (SNICKERDOODLE)

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Piece

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 350°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
7.28	Shortening.....	1 lb 2 oz	2 $\frac{1}{2}$ cups	1. Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy. 2. Add eggs; beat at medium speed 2 minutes or until light and fluffy.
19.40	Sugar, granulated..	3 lb....	6 $\frac{3}{4}$ cups	
11.31	Eggs, whole, slightly beaten	1 lb 12 oz	3 $\frac{1}{4}$ cups (18 eggs)	
29.09	Flour, wheat, general purpose, sifted	4 lb 8 oz	4 $\frac{1}{2}$ qt...	3. Sift together flour, baking powder, milk, nutmeg, and salt.
1.01	Baking powder.....	2 $\frac{1}{2}$ oz..	5 $\frac{2}{3}$ tbsp	
1.31	Milk, nonfat, dry...	3 $\frac{1}{4}$ oz..	$\frac{3}{4}$ cup...	
.10	Nutmeg, ground....	$\frac{1}{4}$ oz...	1 tbsp...	
.30	Salt.....	$\frac{3}{4}$ oz...	3 $\frac{1}{2}$ tsp...	
12.12	Water.....	1 lb 14 oz	3 $\frac{3}{4}$ cups	4. Add vanilla to water; add alternately with dry ingredients to mixture. Mix 1 $\frac{1}{2}$ minutes at low speed.
.30	Vanilla.....	$\frac{3}{4}$ oz...	1 $\frac{2}{3}$ tbsp	

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
11.31	Raisins.....	1 lb 12 oz	5 $\frac{1}{2}$ cups	5. Fold raisins and nuts into batter.
6.47	Nuts, unsalted, chopped	1 lb.....	1 qt.....	6. Pour about 3 $\frac{1}{2}$ qt (7 lb 10 oz) batter into each lightly greased pan.
100.00		15 lb 7 $\frac{1}{2}$ oz			
62.74	TOPPING: Sugar, brown, packed	2 lb.....	4 $\frac{1}{4}$ cups	7. Mix brown sugar, margarine or butter, cinnamon, and cake crumbs until mixture resembles cornmeal. Sprinkle half of mixture over batter in each pan. (1 lb 9 oz (1 qt))
15.68	Margarine or butter	8 oz....	1 cup....	
1.98	Cinnamon, ground	1 oz....	$\frac{1}{4}$ cup..	8. Bake 35 to 40 minutes or until done.
19.60	Crumbs, cake	10 oz....	3 cups...	9. Cut 6 by 9.
100.00		3 lb 3 oz			

(CONTINUED)

CRUMB CAKE (SNICKERDODDLE)

- NOTE:
1. In Step 2, 14 oz ($1 \frac{2}{3}$ cups) frozen whole table eggs and 14 oz ($1 \frac{2}{3}$ cups) frozen egg whites may be used. Thaw eggs.
 2. In Step 7, 7 oz canned yellow cake mix will yield 10 oz (3 cups) cake crumbs.
 3. In Step 8, if convection oven is used, bake at 300° F, 20 to 25 minutes or until done on low fan, open vent.
 4. In Step 9, slightly cooled cake may be topped with Vanilla Glaze (Recipe No. D-46)

VARIATIONS

1. **CRUMB CAKE SNICKERDOODLE (CAKE MIX, YELLOW):** Omit Steps 1 through 4. Use 10 lb (2-5 lb bg) Yellow Cake Mix. Add $\frac{1}{4}$ oz (1 tbsp) ground nutmeg. Prepare according to instructions on container. See Recipe No. G-G-3, Guidelines for Using Cake Mixes. Follow Steps 5 through 7. Bake 40 to 50 minutes or in 300° F convection oven 25 minutes or until done on low fan, open vent.

BAGELS**YIELD: 100 Portions (5 Pans)****EACH PORTION: 1 Bagel****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 400°F. Oven**

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.88 30.90	Yeast, active, dry... Water, warm (105°F. to 110°F.)	2½ oz. 5 lb 8 oz. ...	½ cup. ... 2¾ qt.	1. Sprinkle yeast over water in mixer bowl. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.
2.46 1.16	Sugar, granulated.. Salt.....	7 oz. 3⅓ oz. ...	1 cup. ⅓ cup.	2. Using a wire whip, add sugar and salt to yeast solution; stir until ingredients are dissolved.

REVISION

(OVER)

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
64.60	Flour, wheat, bread, sifted	11 lb 8 oz	11 $\frac{1}{2}$ qt..	<p>3. Using a dough hook, add flour; mix at low speed 1 minute or until all flour is incorporated into liquid. Continue mixing at medium speed 13 to 15 minutes until dough is smooth and elastic. (Dough will be very stiff). Dough temperature should be 78°F. to 82°F.</p> <p>4. Cover; let rest 15 minutes.</p> <p>5. Place dough on unfloured work surface; divide dough into 3 oz pieces; knead briefly; shape into balls by rolling in circular motion on work surface.</p> <p>6. Place balls, in rows 4 by 6, on 4 ungreased sheet pans.</p>
100.00		17 lb 12 $\frac{4}{5}$ oz			

(CONTINUED)

BAGELS**METHOD FOR HANDLING MIXED DOUGH**

7. **FERMENT:** Cover. Set in a warm place (80°F.) about 15 to 20 minutes or until dough increases slightly in bulk.
8. **MAKE UP:** Shape bagels like a doughnut; flatten to 2½ inch circles, ¾ inch thick. Pinch center of each bagel with thumb and forefinger and pull gently to make a 1 inch diameter hole and a total 3½ inch diameter, keeping uniform shape. Place on 4 ungreased sheet pans in rows 4 by 6 per pan.
9. **PROOF:** At 90°F. until bagels begin to rise, about 20 to 30 minutes.
10. Lightly grease 5 sheet pans; use 13⅓ oz (2½ cups) cornmeal. Sprinkle each pan with ½ cup cornmeal.
11. Add 4 gal water to steam-jacketed kettle or stock pot; bring to a boil; reduce heat to a simmer. Add 3½ oz (½ cup) granulated sugar to water. Stir until dissolved. Gently drop bagels, one at a time, into water. Cook 30 seconds; turn; cook 30 seconds. Remove bagels with slotted spoon; drain. Place on sheet pans in rows 4 by 5.
12. **BAKE:** 30 to 35 minutes or until golden brown and crisp. Remove from pans; cool on wire racks.

- NOTE:**
1. In Step 1, a 60 qt mixer should be used for 100 portions as dough is very stiff. If using 20 to 30 qt mixers, prepare no more than 50 portions at a time.
 2. In Steps 7 and 9, bagels should not double in bulk.
 3. In Step 12, if convection oven is used, bake at 350°F. 15 to 20 minutes on high fan, open vent.

REVISION

CORN BREAD**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Piece****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 425°F. Oven**

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
17.35	Flour, wheat, general purpose, sifted	3 lb 8 oz. . .	3 1/2 qt.	1. Blend flour, cornmeal, milk, sugar, baking powder, and salt in mixer bowl.
22.31	Cornmeal.	4 lb 8 oz. . .	3 qt (3-24 oz pg)	
3.72	Milk, nonfat, dry	12 oz.	2 1/2 cups.	
2.48	Sugar, granulated	7 oz.	1 cup.	
1.62	Baking powder. .	5 1/4 oz. . . .	3/4 cup.	
.46	Salt.	1 1/2 oz. . . .	2 1/3 tbs.	2. Combine eggs and water; add to ingredients in mixer bowl. Blend at low speed about 1 minute. Scrape down bowl.
7.44	Eggs, whole.	1 lb 8 oz. .	2 7/8 cups (15 eggs)	
37.18	Water.	7 lb 8 oz. .	3 3/4 qt.	3. Add shortening; mix at med- ium speed until blended. 4. Pour about 10 lb (1 gal) batter into each well greased pan. 5. Bake 20 to 25 minutes. 6. Cool; cut 6 by 9.
7.44	Shortening, melted or salad oil	1 lb 8 oz. .	3 cups.	
100.00		20 lb 23/4 oz			

- NOTE:**
1. In Step 1, omit sugar if southern-style corn bread is desired.
 2. In Step 5, if convection oven is used, bake at 375°F. 20 minutes or until done on low fan, open vent.

VARIATIONS

1. **CORN MUFFINS:** In Step 1, use 2 lb 10 oz (2⁵/₈ qt) sifted general purpose flour, 3 lb 6 oz (2¹/₄ qt or 2¹/₄-24 oz pg) cornmeal, 9 oz (1⁷/₈ cups) nonfat dry milk, 6 oz (3/4 cup) granulated sugar, 4 oz (9 tbsp) baking powder, 1¹/₈ oz (1¹/₂ tbsp) salt, 1 lb 3¹/₄ oz (2¹/₄ cups) or 12 whole eggs, 5 lb 12 oz (2⁷/₈ qt) water, and 1 lb 2 oz (2¹/₄ cups) melted shortening or salad oil. Follow Steps 2 and 3. In Step 4, grease 9-12 cup muffin pans. Fill each cup 2/3 full (1-No. 16 scoop). In Step 5, bake 15 to 20 minutes or in 375°F. convection oven 15 minutes or until done on low fan, open vent. Omit Step 6. **EACH PORTION:** 1 Muffin.
2. **HUSH PUPPIES:** In Step 1, omit sugar. In Step 2, decrease water to 5 lb 8 oz (2³/₄ qt); add 2 lb (1¹/₂ qt) finely chopped dry onions (2 lb 4 oz A.P.) and 1¹/₃ tbsp black or white pepper. Follow Step 3. Omit Steps 4 through 6. Drop batter by rounded tablespoon (1-No. 40 scoop) into deep fat (360°F.); fry about 3 minutes. Drain on absorbent paper. **EACH PORTION:** 3 Hush Puppies.
3. **JALAPENO CORN BREAD:** Follow Steps 1 and 2. In Step 3, add 1 lb 8 oz (2 cups--1/6- No. 10 cn) drained, whole kernel corn, 8 oz (2 cups) grated Cheddar or American cheese, 6¹/₄ oz (1/2 cup) drained, minced jalapeno peppers and 4 oz (1/4 cup) grated dry onions (4¹/₂ oz A.P.). Blend only until ingredients are distributed throughout mixture. In Step 4, pour 11 lb (4³/₄ qt) batter into each well-greased pan. In Step 5, bake 30 minutes or in 375°F. convection oven 20 minutes or until done on low fan, open vent. Follow Step 6.

CORN BREAD (Corn Bread Mix)

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 425°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Corn Bread Mix. . .	11 lb 4 oz	2 $\frac{1}{2}$ -No. 10 cn	1. Prepare mix according to instructions on container. 2. Pour about 1 gal (9 lb 8 oz) batter into each well-greased pan. 3. Bake 20 to 25 minutes or until done. 4. Cool; cut 6 by 9.

- NOTE:** 1. Corn Bread Mix is a slightly sweetened product. In Step 1, 15 oz (2 $\frac{1}{8}$ cups) granulated sugar may be added to mix if a sweeter product is desired.
2. In Step 3, if convection oven is used, bake at 375°F. 20 minutes or until done on low fan, open vent.

VARIATIONS

1. **CORN MUFFINS:** In Step 1, use 9 lb (2-No. 10 cn) canned Corn Bread Mix and 12 oz (1 $\frac{3}{4}$ cups) granulated sugar. In Step 2, grease 9-12 cup muffin pans. Fill each cup $\frac{2}{3}$ full (1-No. 16 scoop). In Step 3, bake 15 to 20 minutes or in 375° F. convection oven 15 minutes or until done on low fan, open vent. Omit Step 4. **EACH PORTION: 1 Muffin.**

REVISION

(OVER)

2. **HUSH PUPPIES:** Follow Step 1. Add 2 lb (1 $\frac{1}{2}$ qt) finely chopped onions (2 lb 4 oz A.P.) and 1 $\frac{1}{3}$ tbsp black or white pepper. Omit Steps 2 through 4. Drop batter by rounded tbsp (1-No. 40 scoop) into deep fat (360°F.); fry about 3 minutes. Drain on absorbent paper. **EACH PORTION:** 3 Hush Puppies.
3. **JALAPENO CORN BREAD:** Follow Step 1. Add 1 lb 8 oz (2 cups- $\frac{1}{8}$ -No. 10 cn) drained whole kernel corn, 8 oz (2 cups) grated Cheddar or American cheese, 6 $\frac{1}{4}$ oz ($\frac{1}{2}$ cup) drained minced jalapeno peppers and 4 oz ($\frac{1}{2}$ cup) grated dry onions (4 $\frac{1}{2}$ oz A.P.). Blend only until ingredients are distributed. In Step 2, pour 4 $\frac{3}{4}$ qt (10 lb 8 oz) batter into each well-greased pan. In Step 3, bake 30 minutes or in 375°F. convection oven 20 minutes or until done on low fan, open vent. Follow Step 4.

CROUTONS

YIELD: 100 Portions (2 Pans)			EACH PORTION: 8 Croutons	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 325°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, sliced, white without ends	2 lbs	32 slices	1. Trim crusts from bread; cut bread into $\frac{1}{2}$ inch cubes. 2. Place bread cubes on sheet pans. Brown lightly in oven, about 20 to 25 minutes.

- NOTE:**
1. In Step 1, 2 lbs bread will yield about 1 gal lightly browned croutons.
 2. In Step 1, each bread slice cut 5 by 5 will yield 25 croutons.
 3. In Step 2, croutons may be browned in 375°F. convection oven, about 6 minutes, on high fan, open vent.

VARIATIONS

1. **GARLIC CROUTONS:** Follow Steps 1 and 2. Melt 12 oz ($1\frac{1}{2}$ cups) margarine or butter; blend in 1 tsp (1 clove) minced dry garlic or $\frac{1}{20}$ oz ($\frac{1}{2}$ tsp) garlic powder. Pour mixture evenly over lightly browned croutons in 2-12 by 20 by $2\frac{1}{2}$ inch steam table pans; toss lightly.
2. **PARMESAN CROUTONS:** Follow Steps 1 and 2. Melt 12 oz ($1\frac{1}{2}$ cups) margarine or butter; blend in 6 oz ($1\frac{1}{2}$ cups) grated Parmesan cheese. Pour mixture evenly over lightly browned croutons in 2-12 by 20 by $2\frac{1}{2}$ inch steam table pans; toss lightly.

EGG WASH

YIELD: 3 Cups				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, beaten	8 oz.	15 tbsp (5 eggs)	1. Combine eggs, milk and water; mix well.
Milk, nonfat, dry..	1 ³ / ₄ oz. .	6 tbsp.	2. Brush over shaped dough
Water.....	2 cups.	before or after proofing

- NOTE:** 1. Keep washes cool until used.
 2. In Step 1, 2¹/₂ oz (1¹/₂ cup plus 2 tbsp) canned dehydrated egg mix combined with ³/₄ cup warm water may be used for whole eggs. See Recipe No. A-8.

VARIATION

1. **EGG WHITE WASH:** Omit Step 1. Use 5 egg whites (5 oz (2²/₃ cup)) and 2¹/₄ cups water; beat egg whites and water together. Follow Step 2.

REVISION

CAKE DOUGHNUTS**YIELD: 100 Portions****EACH PORTION: 1 Doughnut****TEMPERATURE: 360°F. to 375°F Deep Fat**

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
47.30	Flour, wheat, general purpose, sifted	5 lb....	1 1/4 gal..	1. Sift together flour, baking powder, milk, salt, and nutmeg. Set aside for use in Step 5.
2.07	Baking powder	3 1/2 oz.	1/2 cup...	
1.92	Milk, nonfat, dry	3 1/4 oz.	2/3 cup	
.38	Salt.....	2/3 oz.	1 tbsp.	
.15	Nutmeg, ground	1/4 oz.	1 tbsp.	
4.14	Shortening.....	7 oz.	1 cup..	2. Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
14.19	Sugar, granulated	1 lb 8 oz. .	3 1/3 cups	
11.82	Eggs, whole....	1 lb 3 1/4 oz	2 1/4 cups (12 eggs)	3. Add eggs; beat at medium speed until light and fluffy.
17.73	Water.....	1 lb 14 oz	3 3/4 cups	4. Combine water and vanilla. Add to creamed mixture.
.30	Vanilla.....	1/2 oz.	1 tbsp.	
100.00		10 lb 9 1/6 oz			

REVISION

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				<p>5. Add dry ingredients to creamed mixture alternately with liquids; add about $\frac{1}{3}$ flour mixture each time. Blend at low speed after each addition. DO NOT OVERMIX. Let dough rest 10 minutes.</p> <p>6. Roll dough $\frac{3}{8}$ inch thick on well-floured board; cut with doughnut cutter.</p> <p>7. Fry 1 minute on each side or until golden brown. Drain on absorbent paper.</p>

NOTE: 1. In Step 5, dough may be chilled 1 hour for ease in handling.
 2. Omit Steps 6 and 7 if dough machine is used.

VARIATIONS

1. SUGAR COATED DOUGHNUTS: Follow Steps 1 through 7. While doughnuts are warm, roll in 1 lb ($2\frac{1}{4}$ cups) granulated sugar or 1 lb (1 qt) sifted powdered sugar.
2. CAKE DOUGHNUTS (DOUGHNUT MIX): Omit Steps 1 through 7. Use 9 lb (2-No. 10 cn) canned Doughnut Mix. Prepare according to instructions on container.
3. CHOCOLATE DOUGHNUTS: In Step 1, sift 8 oz (2 cups) cocoa with dry ingredients. Follow Steps 2 through 7. Glaze or coat if desired.
4. CINNAMON SUGAR DOUGHNUTS: Follow Steps 1 through 7. While doughnuts are warm, roll in $\frac{1}{2}$ recipe Cinnamon Sugar Filling (Recipe No. D-42).

(CONTINUED)

CAKE DOUGHNUTS

5. **GLAZED NUT DOUGHNUTS:** Follow Steps 1 through 7. Prepare 1 recipe Vanilla Glaze (Recipe No. D-46). Keep glaze warm; dip 1 side of doughnut into glaze, then into 1 lb (1 qt) chopped, unsalted nuts. Place on racks to drain.
6. **GLAZED COCONUT DOUGHNUTS:** Follow Steps 1 through 7. Prepare 1 recipe Vanilla Glaze (Recipe No. D-46). Keep glaze warm; dip 1 side of doughnut into glaze, then into 1 lb (1½ qt) prepared, sweetened flaked coconut. Place on racks to drain.
7. **GLAZED DOUGHNUTS:** Follow Steps 1 through 7. Prepare 1 recipe Vanilla Glaze or Variations (Recipe No. D-46). Keep glaze warm; dip doughnuts to cover. Place on racks to drain.

RAISED DOUGHNUTS

YIELD: 100 Portions

EACH PORTION: 1 Doughnut

TEMPERATURE: 375°F. Deep Fat

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
1.78 14.22	Yeast, active, dry Water, warm (105°F. to 110°F.)	3 oz. . . . 1 lb 8 oz	9 tbsp. . . 3 cups.	1. Sprinkle yeast over water. DO NOT USE TEMPERA- TURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
8.89 .89 5.33	Sugar, granulated Salt. Shortening.	15 oz. . . 1 1/2 oz. . 9 oz. . . .	2 1/4 cups 2 1/3 tbsp 1 1/4 cups	2. Cream sugar, salt, and shortening in mixer bowl at medium speed.
4.74 11.26 .89	Eggs, whole. Water, cold. Vanilla.	8 oz. . . . 1 lb 3 oz 1 1/2 oz. .	1 cup (5 eggs) 2 1/3 cups 3 tbsp.	3. Add eggs, yeast solution, water, and vanilla; mix at low speed until blended.

REVISION

(OVER)

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
30.81	Flour, wheat, bread, sifted	3 lb 4 oz. .	3 $\frac{1}{4}$ qt.	4. Sift together flours, milk, and nutmeg; add to mix- ture. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medi- um speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
18.96	Flour, wheat, general purpose, sifted	2 lb.	2 qt.	
2.08	Milk, nonfat, dry	3 $\frac{1}{2}$ oz. .	$\frac{3}{4}$ cup.	
.15	Nutmeg, ground	$\frac{1}{4}$ oz. . .	1 tbsp.	
<u>100.00</u>		<u>10 lb</u> 8 $\frac{3}{4}$ oz			

METHOD FOR HANDLING MIXED DOUGH

5. FERMENT: Cover. Set in warm place (80°F.) 1 $\frac{1}{2}$ hours or until double in bulk.
6. PUNCH: Divide into 3 (3 lb 8 oz) pieces; shape each piece into a smooth ball; let rest 10 to 20 minutes.
7. MAKE-UP: Roll each piece to $\frac{1}{2}$ inch thickness, about 16 inches square. Cut with floured 3 inch doughnut cutter.
8. PROOF: Place on floured sheet pan; let rise 30 minutes or until light.
9. FRY: Until golden brown on underside. Turn; fry on other side. Drain on absorbent paper.
10. When cool, roll in 1 lb (2 $\frac{1}{4}$ cups) granulated sugar or 1 lb (1 qt) sifted powdered sugar or in $\frac{1}{2}$ recipe Cinnamon Sugar Filling (Recipe No. D-42), or dip in 1 recipe Vanilla Glaze or Variations (Recipe No. D-46). Place on racks to drain.

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RAISED DOUGHNUTS

VARIATIONS

1. **BEIGNETS (NEW ORLEANS DOUGHNUTS):** Prepare $1\frac{1}{4}$ recipes of basic recipe. Follow Steps 1 through 3. In Step 4, omit nutmeg. Follow Step 5. In Step 6, divide dough into 4 (3 lb 4 oz) pieces. In Step 7, roll each piece into a rectangular sheet, about 18 inches wide, 29 inches long, and $\frac{1}{8}$ inch thick. Cut 6 by 9. Omit Step 8. Follow Step 9. In Step 10, sprinkle with 1 lb 4 oz ($1\frac{1}{4}$ qt) sifted powdered sugar. **EACH PORTION:** 2 Beignets.
2. **RAISED DOUGHNUTS (SWEET DOUGH MIX):** Omit all ingredients. Use 9 lb (2-No. 10 cn) Sweet Dough Mix, 3 oz (9 tbsp) active dry yeast, 2 tsp ground nutmeg, 2 tsp vanilla and $1\frac{1}{2}$ qt water. Prepare doughnuts according to directions on container. Follow Step 10.
3. **LONGJOHNS:** Follow Steps 1 through 6. In Step 7, roll each piece into rectangular strips, 5 inches wide, 50 inches long, and $\frac{1}{2}$ inch thick; cut into strips 1 inch wide. Follow Steps 8 through 10.
4. **CRULLERS:** Follow Steps 1 through 6. In Step 7, roll each piece into rectangular strips, 8 inches wide, 28 to 30 inches long, and $\frac{1}{2}$ inch thick. Cut into strips $\frac{1}{2}$ inch wide; fold in half, seal end, and twist into spiral shape. Follow Steps 8 through 10.

REVISION

DUMPLINGS

YIELD: 100 Portions				EACH PORTION: 2 Dumplings
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Biscuit Mix.	9 lb.	2-No. 10 cn	1. Mix according to instructions on container. 2. Drop a scant $\frac{1}{8}$ cup (1-No. 30 scoop) on top of simmering stew or into shallow simmering stock. Cover; cook 15 minutes. DO NOT remove cover during cooking time.

- NOTE:
1. Cooked dumplings will be light in color.
 2. Shallow simmering stock should not be more than 1 inch in depth. Tilting fry pan may be used.

REVISION

ENGLISH MUFFINS

YIELD: 100 Portions (4 Pans)

EACH PORTION: 1 Muffin

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 325°F. Griddle;
350°F. Oven

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.74 5.92 .25	Yeast, active, dry... Water, warm (105°F. to 110°F.) Sugar, granulated..	2 $\frac{1}{4}$ oz... 1 lb 2 oz.. 3 $\frac{1}{4}$ oz....	6 $\frac{2}{3}$ tbsp.. 2 $\frac{1}{4}$ cups.. 12 $\frac{2}{3}$ tbsp..	1. Sprinkle yeast over water. DO NOT USE TEMPER- ATURES ABOVE 110°F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes, then stir again. Set aside for use in Step 3.
1.48 .37 7.90 21.72	Sugar, granulated... Salt..... Shortening, softened Water, warm.....	4 $\frac{1}{2}$ oz... 1 $\frac{1}{8}$ oz... 1 lb 8 oz.. 4 lb 2 oz..	9 tbsp... 5 tsp.... 3 $\frac{1}{3}$ cups 8 $\frac{1}{4}$ cups	2. Place sugar, salt, and shortening in mixer bowl. Add water; stir until shortening is melted.

REVISION

(OVER)

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
7.90 2.39	Flour, wheat, bread, sifted Milk, nonfat, dry...	1 lb 8 oz.. 7 $\frac{1}{4}$ oz...	1 $\frac{1}{2}$ qt... 1 $\frac{1}{2}$ cups	3. Sift together flour and milk; add to sugar and shortening mixture. Beat at medium speed until smooth. Add yeast solution.
46.07 5.26	Flour, wheat, bread, sifted Eggs, whole.....	8 lb 12 oz 1 lb.....	8 $\frac{3}{4}$ qt... 1 $\frac{7}{8}$ cups (10 eggs)	4. Add $\frac{1}{2}$ flour mixture; mix well. Add eggs, two at a time, beating well after each addition. Add remain- ing flour; beat to form a smooth dough.
<hr/> 100.00		<hr/> 18 lb 15 $\frac{7}{8}$ oz			

(CONTINUED)

ENGLISH MUFFINS

METHOD FOR HANDLING DOUGH

5. **FERMENT:** Cover; set in a warm place (80°F.) 1½ to 2 hours or until double in bulk.
6. **PUNCH:** Let stand 1 hour.
7. **MAKE UP:** Divide dough into 5 balls. Let rest 10 minutes. Roll dough to ½ inch thickness. Cut each piece into 20-4 inch circles.
8. Place cut circles in rows 4 by 6 about 1 inch apart on pans which have been sprinkled lightly with 11¾ oz (2 cups) cornmeal (about ½ cup per pan).
9. **PROOF:** At 80°F. for 45 minutes or until double in bulk.
10. **BAKE:** Brown muffins on lightly greased griddle 5 minutes per side. Place browned muffins on sheet pans; bake 15 to 20 minutes.

- NOTE:**
1. To serve, split muffins and toast. Serve immediately.
 2. 12 lb 8 oz (100 muffins) prepared English muffins may be used. Split muffins; toast and serve immediately.

VARIATION

1. **CINNAMON RAISIN ENGLISH MUFFINS:** Follow Steps 1 and 2. In Step 3, before mixing add ¾ oz (3 tbsp) ground cinnamon and 3 lb (2¼ qt) raisins to the flour mixture. Follow Steps 4 through 10.

REVISION

FRENCH TOAST

YIELD: 100 Portions			EACH PORTION: 2 Slices	
TEMPERATURE: 375°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water.....	5 lb 8 oz..	2 ³ / ₄ qt.	1. Place water in mixer bowl.
Milk, nonfat, dry....	10 oz.	2 ¹ / ₃ cups..	2. Combine milk and sugar; blend well. Add to water; whip on low speed until dissolved, about 1 minute.
Sugar, granulated...	11 oz.	1 ¹ / ₂ cups..	
Eggs, whole, table, thawed	7 lb 8 oz	3 ¹ / ₂ qt.	3. Add eggs to ingredients in mixer bowl; whip on medium speed until well blended, about 2 minutes. Refrigerate until ready to use.
Bread, dry, sandwich, sliced	12 lb.	200 slices	4. Dip bread in egg mixture to coat both sides. DO NOT SOAK. 5. Place on greased griddle; cook on each side about 1 1/2 minutes or until golden brown. 6. Serve immediately.
Salad oil	15 ³ / ₈ oz. ...	2 cups.	

NOTE: 1. In Step 4, 13 lb 8 oz (200 slices) round top bread, sliced may be used.
 2. In Step 4, whole wheat bread, multi-grain or raisin-breads may be used.

3. Dehydrated egg mix may be used. Omit Steps 1 through 3. Combine 2 lb 14 oz (2 1/3 No. 3 Cyl Cn) canned dehydrated egg mix, 6 1/2 oz (1 1/2 cup) nonfat dry milk and 7 oz (1 cup) granulated sugar in mixer bowl. Using a wire whip blend at low speed 30 seconds. Add 5 lb (2 1/2 qt) lukewarm water. Whip at medium speed 1 minute; scrape down sides of bowl. Mix until a smooth paste is formed. Add 5 lb 8 oz (2 3/4 qt) lukewarm water and 2 oz (1/4 cup) vanilla. Whip at medium speed 1 minute or until well blended. Refrigerate until ready to use. Follow Steps 4 through 6.

VARIATIONS

1. THICK SLICE FRENCH TOAST: Follow Steps 1 through 3. In Step 4, use 13 lb French bread. Cut each loaf diagonally into 16-3/4 inch slices (ends removed). Follow Steps 5 and 6.
2. ENGLISH MUFFIN FRENCH TOAST: Follow Steps 1 through 3. In Step 4, omit bread; use 12 lb 9 oz (100) English Muffins. Cut muffins in half; dip split muffins in batter 30 seconds. In Step 5, grill on cut side about 3 minutes; turn; grill on crust side about 1 1/2 minutes. Follow Step 6. EACH PORTION: 2 Muffin Halves.
3. FRENCH TOAST (FROZEN EGGS AND EGG WHITES): Follow Steps 1 and 2. In Step 3, use 3 lb 8 oz (6 1/2 cups) frozen whole table eggs and 3 lb 8 oz (6 1/2 cups) frozen egg whites. Thaw eggs. Follow Step 4. In Step 5, reduce griddle temperature to 350°F. Follow Step 6.

FRENCH TOAST PUFF

YIELD: 100 Portions

EACH PORTION: 2 Half Slices

TEMPERATURE: 375°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, table, frozen, thawed	1 lb 8 oz. .	3 cups.	1. Combine eggs, sugar, salt, vanilla, milk and water in mixer bowl. Beat at medium speed until well blended.
Sugar, granulated. . .	1 lb 4 oz. .	2 ³ / ₄ cups	
Salt.	2 oz.	3 tbsp.	
Vanilla.	2 ² / ₃ tbsp	
Milk, nonfat, dry. . . .	13 oz. . . .	2 ⁷ / ₈ cups	
Water, warm.	3 ³ / ₄ qt.	
Flour, wheat, general purpose, sifted	7 lb 8 oz. .	7 ¹ / ₂ qt.	2. Add flour and baking powder slowly; mix at medium speed until smooth.
Baking powder.	6 oz.	7 ⁷ / ₈ cup.	
Bread.	6 lb.	100 slices	3. Cut bread in half diagonally. Dip half slices of bread in batter. Drain.
				4. Fry until golden brown. Drain on absorbent paper.
				5. Serve immediately.

REVISION

(OVER)

- NOTE:
1. Use mixture immediately since it may stiffen.
 2. In Step 3, $8\frac{1}{3}$ dozen (100) frankfurter rolls may be used. Cut in half before dipping.
 3. In Step 5, serve with maple, blueberry or strawberry syrups, marmalade, jam, or jelly.
 4. In Step 5, serve with well-drained canned sliced peaches, fruit cocktail or thawed, well-drained strawberries.
 5. Puffs, while warm, may be rolled in Cinnamon Sugar Filling (Recipe No. D-42) or dusted with 8 oz (2 cups) powdered sugar.

APPLE FRITTERS

YIELD: 100 Portions			EACH PORTION: 2 Fritters (2½ Ounces)	
			TEMPERATURE: 375°F. Deep Fat	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	4 lb.	1 gal.	1. Sift together flour, baking powder, milk, salt, sugar, nutmeg, and cinnamon into mixer bowl.
Baking powder.	3 oz.	6 ² / ₃ tbsp.	
Milk, nonfat, dry. . .	6½ oz. . .	1 ¹ / ₃ cups.	
Salt.	1½ oz. . .	2 ¹ / ₃ tbsp.	
Sugar, granulated. .	1 lb 4 oz. .	2 ³ / ₄ cups	
Nutmeg, ground.	1 tbsp.	
Cinnamon, ground.	1 tbsp.	
Eggs, whole, beaten	1 lb.	1 ⁷ / ₈ cups (10 eggs)	2. Combine eggs, water and shortening or salad oil; add to dry ingredients. Mix at low speed until well blended. 3. Drain apples and chop coarsely; add to batter; mix lightly. 4. Using a No. 40 scoop or well-rounded tablespoon, drop batter into deep fat. Fry 4 to 6 minutes. Drain on absorbent paper.
Water.	7 ¹ / ₄ cups	
Shortening, melted or salad oil	6 oz.	¾ cup.	
Apples, canned, sliced	6 lb 14 oz	3 qt (1-No. 10 cn)	

REVISION

(OVER)



- NOTE:**
1. In Step 3, 6 lb (7 lb 11 oz A.P.) pared, cored and diced fresh apples may be used for canned apples.
 2. In Step 4, after frying, fritters may be sprinkled with 2 lb (2 qt) sifted powdered sugar.

PANCAKES**YIELD: 100 Portions****EACH PORTION: 2 Pancakes****TEMPERATURE: 375°F. Griddle**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	9 lb. . . .	2 1/4 gal	1. Sift together flour, baking powder, milk, salt and sugar into mixer bowl.
Baking powder.	8 oz. . . .	1 1/8 cups	
Milk, nonfat, dry. . . .	1 lb 7 oz	5 1/2 cups	
Salt.	2 oz. . . .	3 tbsp	
Sugar, granulated	12 1/3 oz..	1 3/4 cups	
Eggs, whole, beaten	2 lb 11 oz	1 1/4 qt (27 eggs)	2. Add eggs and water; mix at low speed about 1 minute or until blended.
Water.	12 lb 8 oz	6 1/4 qt.	
Salad oil or shortening, melted	1 lb	2 cups.	3. Blend in salad oil or melted shortening about 1 minute. 4. Pour 1/4 cup (1-Size 1 ladle) batter onto lightly greased hot griddle. Cook on one side 1 1/2 to 2 minutes or until top is covered with bubbles and underside is browned. Turn; cook on other side 1 1/2 to 2 minutes.

NOTE: In Step 2, 13 1/2 oz (3 3/8 cups) canned dehydrated egg mix combined with scant 2 lb 4 oz (1qt) warm water may be used for whole eggs. See Recipe No. A-8.

VARIATIONS

1. **BUTTERMILK PANCAKES (DRY BUTTERMILK):** In Step 1, omit nonfat dry milk; decrease baking powder to $3\frac{1}{2}$ oz ($\frac{1}{2}$ cup). Use 1 lb 4 oz ($4\frac{1}{2}$ cups) buttermilk, dry, and 1 oz (2 tbsp) baking soda. Follow Steps 2 through 4.
2. **BLUEBERRY PANCAKES:** Follow Steps 1 and 2. In Step 3, use 5 lb ($3\frac{3}{4}$ qt) partially thawed frozen blueberries; or drain and rinse 8 lb 8 oz ($1\frac{1}{3}$ -No. 10 cn) canned blueberries in cold water. Drain thoroughly; fold into batter. Follow Step 4. Stir between batches to redistribute berries.
3. **BUCKWHEAT PANCAKES (PANCAKE MIX):** Omit Steps 1 through 4. Use 12 lb 8 oz Buckwheat Pancake Mix. Prepare pancakes according to instructions on container.
4. **BUTTERMILK PANCAKES (PANCAKE MIX):** Omit Steps 1 through 4. Use 12 lb 8 oz ($2\frac{1}{2}$ -5 lb pg) Buttermilk Pancake Mix. Prepare pancakes according to instructions on container.
5. **PANCAKES (PANCAKE MIX):** Omit Steps 1 through 4. Use 13 lb $2\frac{1}{2}$ - 5 lb bg Regular Pancake Mix. Prepare pancakes according to instructions on container.
6. **WAFFLES, FROZEN (BROWN AND SERVE):** Omit all ingredients. Use 10 lb 8 oz (200) frozen waffles. Prepare according to instructions on container. **EACH PORTION: 2 Waffles.**

(CONTINUED)

PANCAKES VARIATIONS

7. WAFFLES (PANCAKE MIX): Omit Steps 1 through 4. Use 13 lb (2 $\frac{1}{2}$ - 5 lb bg) Regular Pancake Mix or 12 lb 8 oz (2 $\frac{1}{2}$ - 5 lb pg) Buttermilk Pancake Mix. Prepare waffles according to instructions on container. EACH PORTION: 1 WAFFLE.
8. WAFFLES: Follow Steps 1 through 3. Omit Step 4. Pour about $\frac{1}{2}$ cup batter (1-Size 2 ladle) on preheated waffle iron. Bake until steaming stops, about 3 to 4 minutes. EACH PORTION: 1 WAFFLE.
9. WHOLE WHEAT PANCAKES: In Step 1, use 4 lb 11 oz (1 gal) Whole Wheat flour and 4 lb 8 oz (4 $\frac{1}{2}$ qt) general purpose flour; sift together with other dry ingredients. Follow steps 2 through 4.
10. PANCAKES (FROZEN EGGS AND EGG WHITES): Follow Step 1. In Step 2, use 1 lb 6 oz (2 $\frac{1}{2}$ cups) frozen whole table eggs thawed and 1 lb 6 oz (2 $\frac{1}{2}$ cups) frozen egg whites thawed. Follow Steps 3 and 4.
11. PANCAKES (EGG SUBSTITUTE): Follow Step 1. In Step 2 use, 2 lb 11 oz (1 $\frac{1}{4}$ qt) egg substitute. Follow Steps 3 and 4.

HOT CROSS BUNS**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Bun****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 400°F. Oven**

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
1.20 23.92	Yeast, active, dry Water, warm (105°F. to 110°F.)	2½ oz. . . 3 lb 2 oz	1/3 cup. . . 1½ qt.	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.
57.40 17.22 .24 .01 .01	Sweet Dough Mix Raisins. Cinnamon, ground Cloves, ground. . . Nutmeg, ground	7 lb 8 oz 2 lb 4 oz ½ oz. . . 1/50 oz. . 1/50 oz. .	12/3-No. 10 cn) 1¾ qt 2 tbsp 1/4 tsp 1/4 tsp	2. Add Sweet Dough Mix, raisins, cinnamon, cloves and nutmeg. 3. Using dough hook, mix at low speed until water is absorbed. Mix at medium speed until dough is developed and cleans the bowl. Dough temperature should be 78°F. to 82°F.
100.00		13 lb 1 oz			

REVISION

(OVER)

METHOD FOR HANDLING MIXED DOUGH

4. **FERMENT:** Cover. Set in warm place (80°F.) 1½ to 2 hours or until double in bulk.
5. **PUNCH:** Divide dough into about 8–2 lb pieces on lightly floured work surface; shape each piece into a smooth ball; let rest 10 to 20 minutes.
6. **MAKE-UP:** Roll each piece into a long rope of uniform diameter. Cut rope into pieces about 1 inch thick, weighing 1½ oz each. Shape into balls by rolling with circular motion on work surface.
7. Place on greased pans in rows 6 by 9. Prepare ⅛ recipe Egg Wash (Recipe No. D-17). Brush buns in each pan with wash.
8. **PROOF:** At 90°F. to 100°F. about 45 minutes or until almost double in bulk.
9. **BAKE:** 30 minutes or until lightly browned.
10. Prepare ⅛ recipe Syrup Glaze (Recipe No. D-45). Brush buns in each pan with ¼ cup hot glaze immediately after removal from oven.
11. When cool, prepare ⅛ recipe Decorator's Frosting (Recipe No. G-7). Frost each bun with frosting in a cross design.

- NOTE:**
1. In Step 2, 1 tbsp lemon flavoring or ½ oz (⅙ cup) grated lemon rind (1 lb 4 oz A.P.—4 lemons) may be added.
 2. In Step 2, 1 lb 2 oz (3½ cups) raisins may be used.
 3. In Step 9, if convection oven is used, bake at 350°F. 10 minutes on high fan, closed vent.
 4. In Step 11, a pastry bag with plain small tip may be used to pipe frosting.

KOLACHES**YIELD: 100 Portions (8 Pans)****EACH PORTION: 1 Roll****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
1.79 12.53 .45	Yeast, active, dry Water, warm (105°F. to 110°F.) Sugar, granulated	4 oz. 1 lb 12 oz 1 oz.	3/4 cup. ... 3 1/2 cups 2 tbsp.	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes; stir. Set aside for use in Step 3.
8.95 .67 8.95	Sugar, granulated Salt..... Shortening.....	1 lb 4 oz 1 1/2 oz.. 1 lb 4 oz	2 3/4 cups 2 1/3 tbsp 3 cups.	2. Mix sugar, salt and shortening in mixer bowl at medium speed 1 minute.
7.15 14.32	Eggs, whole..... Water, room temperature	1 lb. 2 lb.	1 7/8 cups (10 eggs) 1 qt.	3. Blend in eggs, water, and yeast solution at low speed.
42.95 2.24 100.00	Flour, wheat, bread, sifted Milk, nonfat, dry	6 lb. 5 oz. 13 lb 15 1/2 oz	1 1/2 gal.. 1 1/8 cups	4. Sift flour and milk together; add to egg mixture. Mix at low speed 7 to 10 minutes or until dough is formed.

5. **FERMENT:** Set in warm place (80°F.) about 1 hour.
6. **PUNCH:** Let rest 10 minutes. Divide dough into 2 pieces. Shape each piece into a smooth ball; let rest 10 minutes.
7. **MAKE-UP:** Form into a rope 1½ inches in diameter. Cut into 1½ inch pieces. Shape into 2 oz balls. Place 2 inches apart on greased pans. Flatten slightly with palm of hand.
8. **PROOF:** About 30 minutes or until pieces are double in bulk.
9. Press down center of each piece with back of spoon. Leave a rim about ¼ inch wide.
10. Fill center of each Kolache with about 1 oz (2 tbsp) filling. Use 1 recipe Cherry Filling (Recipe No. D-41-1) or Pineapple Filling (Recipe No. D-47).
11. Brush rim with Egg Wash (Recipe No. D-17).
12. **PROOF:** 20 minutes or until double in bulk.
13. **BAKE:** 25 minutes or until done or in 300°F. convection oven 15 minutes.
14. If desired, cool; sprinkle with 1 lb (3½ cups) sifted powdered sugar or brush outer edges with 1 recipe Vanilla Glaze (Recipe No. D-46).

NOTE: 1. In Step 10, 7 lb (1-No. 10 cn) prepared pie filling, apple, blueberry, cherry or peach, or 7 lb 4 oz (7/8-No. 10 cn) bakery filling, raspberry, may be used.

VARIATION

1. **KOLACHES (SWEET DOUGH MIX):** Omit Steps 1 through 5. Use 9 lb (2-No. 10 cn) Sweet Dough Mix and 3 oz (9 tbsp) active dry yeast. Prepare dough according to instructions on container. Follow Steps 6 through 14.

BRAN MUFFINS

Yield 100 Portions

Pan Size 12-CUP MUFFIN PAN

(9) Pans 400° F.

Each Portion 1 MUFFIN

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
164 cal	33 g	3 g	4 g	18 %	12 mg	296 mg	4 g	103 mg

Ingredients

APPLESAUCE, CANNED SWEETENED

WATER

CEREAL, BRAN 100%

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

SUGAR, GRANULATED

BAKING POWDER

SALT

CINNAMON, GROUND

NUTMEG, GROUND

EGGS, WHOLE, FROZEN, TABLE GRADE THAWED

EGG WHITES, FROZEN THAWED

SALAD OIL

Weight

Measure

Issue

5 lb

2 1/3 qt

2 lb

1 qt

2 lb

2 1/2 qt

3 1/4 lb

3 1/4 qt

2 1/8 lb

1 1/4 qt

4 oz

9 tbsp

3/4 oz

3 1/2 tsp

1/2 oz

2 tbsp

1/8 oz

2 tsp

9 1/2 oz

1 cup

9 1/2 oz

1 cup

9 5/8 oz

1 1/4 cup

Methods

- 1 Mix applesauce with water; add to bran, let stand for 5 minutes.
- 2 Sift together flour, sugar, baking powder, salt, cinnamon and nutmeg into mixer bowl.
- 3 CCP: Thaw eggs under constant refrigeration at 41° F. or lower. Add bran applesauce mixture, eggs, and salad oil or shortening; mix at low speed about 15 seconds, scrape down sides and bottom of mixer bowl. Mix until dry ingredients are moistened, about 15 seconds. DO NOT OVERMIX.
- 4 Fill each well-greased muffin cup 2/3 full.
- 5 Bake 25 to 30 minutes or until lightly brown.

Notes

- 1 In Step 2, batter will be lumpy.
- 2 In Step 5, if convection oven is used, bake at 350° F. 23 to 26 minutes or until done with low fan, open vent.

RAISIN BRAN MUFFINS

Yield 100 Portions

Pan Size 12-CUP MUFFIN PAN

(9) Pans 400° F.

Each Portion 1 MUFFIN

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
190 cal	40 g	4 g	4 g	16 %	12 mg	297 mg	4 g	108 mg

Ingredients

	Weight	Measure	Issue
APPLESAUCE, CANNED SWEETENED	5 lb	2 1/3 qt	
WATER	2 lb	1 qt	
CEREAL, BRAN 100%	2 lb	2 1/2 qt	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	3 1/4 lb	3 1/4 qt	
SUGAR, GRANULATED	2 1/8 lb	1 1/4 qt	
BAKING POWDER	4 oz	9 tbsps	
SALT	3/4 oz	3 1/2 tsp	
CINNAMON, GROUND	1/2 oz	2 tbsps	
NUTMEG, GROUND	1 8 oz	2 tsp	
EGGS, WHOLE, FROZEN, TABLE GRADE THAWED	9 1/2 oz	1 cup	
EGG WHITES, FROZEN THAWED	9 1/2 oz	1 cup	
SALAD OIL	9 5/8 oz	1 1/4 cup	
RAISINS	1 7/8 lb	1 1/2 qt	

Methods

- 1 Mix applesauce with water; add to bran, let stand for 5 minutes.
- 2 Sift together flour, sugar, baking powder, salt, cinnamon and nutmeg into mixer bowl.
- 3 CCP: Thaw eggs under constant refrigeration at 41° F. or lower. Add bran applesauce mixture, eggs and salad oil or shortening; mix at low speed about 15 seconds, scrape down sides and bottom of mixer bowl. Mix until dry ingredients are moistened, about 15 seconds. DO NOT OVERMIX. Fold in raisins.
- 4 Fill each well-greased muffin cup 2/3 full.
- 5 Bake 25 to 30 minutes or until lightly brown.

Notes

- 1 In Step 2, batter will be lumpy.
- 2 In Step 5, if convection oven is used, bake at 350° F. 23 to 26 minutes or until done with low fan, open vent.

BLUEBERRY BRAN MUFFINS**Yield** 100 Portions**Pan Size** 12-CUP MUFFIN PAN

(9) Pans 400° F.

Each Portion 1 MUFFIN

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
169 cal	34 g	4 g	4 g	18 %	12 mg	296 mg	4 g	104 mg

Ingredients

APPLESAUCE, CANNED SWEETENED

Weight

5 lb

Measure

2 1/3 qt

Issue

WATER

2 lb

1 qt

CEREAL, BRAN 100%

2 lb

2 1/2 qt

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

3 1/4 lb

3 1/4 qt

SUGAR, GRANULATED

2 1/8 lb

1 1/4 qt

BAKING POWDER

4 oz

9 tbsp

SALT

3/4 oz

3 1/2 tsp

CINNAMON, GROUND

1/2 oz

2 tbsp

NUTMEG, GROUND

1/2 oz

2 tsp

EGGS, WHOLE, FROZEN, TABLE GRADE THAWED

9 1/2 oz

1 cup

EGG WHITES, FROZEN THAWED

9 1/2 oz

1 cup

SALAD OIL

9 5/8 oz

1 1/4 cup

BLUEBERRIES, FROZEN

2 lb

1/2 qt

Methods

- 1 Mix applesauce with water; add to bran, let stand for 5 minutes.
- 2 Sift together flour, sugar, baking powder, salt, cinnamon and nutmeg into mixer bowl.
- 3 CCP: Thaw eggs under constant refrigeration at 41° F. or lower. Add bran applesauce mixture, eggs and salad oil or shortening; mix at low speed about 15 seconds, scrape down sides and bottom of mixer bowl. Mix until dry ingredients are moistened, about 15 seconds. DO NOT OVERMIX. Fold in blueberries.
- 4 Fill each well-greased muffin cup 2/3 full.
- 5 Bake 25 to 30 minutes or until lightly brown.

Notes

- 1 In Step 2, batter will be lumpy.
- 2 In Step 5, if convection oven is used, bake at 350° F. 23 to 26 minutes or until done with low fan.
- 3 In Step 3, 2 lb 2 oz drained, canned blueberries may be used.

BANANA BRAN MUFFINS**Yield** 100 Portions**Pan Size** 12-CUP MUFFIN PAN

(9) Pans 400° F.

Each Portion 1 MUFFIN

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
173 cal	35 g	4 g	4 g	17 %	12 mg	296 mg	4 g	104 mg

Ingredients**Weight****Measure****Issue**

APPLESAUCE, CANNED SWEETENED

5 lb

2 1/3 qt

WATER

2 lb

1 qt

CEREAL, BRAN 100%

2 lb

2 1/2 qt

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

3 1/4 lb

3 1/4 qt

SUGAR, GRANULATED

2 1/8 lb

1 1/4 qt

BAKING POWDER

4 oz

9 tbsps

SALT

3/4 oz

3 1/2 tsp

CINNAMON, GROUND

1/2 oz

2 tbsps

NUTMEG, GROUND

1/8 oz

2 tsp

EGGS, WHOLE, FROZEN, TABLE GRADE THAWED

9 1/2 oz

1 cup

EGG WHITES, FROZEN THAWED

9 1/2 oz

1 cup

SALAD OIL

9 5/8 oz

1 1/4 cup

BANANAS, FRESH

2 lb

3 2/3 cup

3 1/8 lb

Methods

- 1 Mix applesauce with water; add to bran, let stand for 5 minutes.
- 2 Sift together flour, sugar, baking powder, salt, cinnamon and nutmeg into mixer bowl.
- 3 CCP: Thaw eggs under constant refrigeration at 41° F. or lower. Add bran applesauce mixture, eggs, and salad oil or shortening; mix at low speed about 15 seconds, scrape down sides and bottom of mixer bowl. Mix until dry ingredients are moistened, about 15 seconds. Do not overmix. Fold bananas into batter.
- 4 Fill each well-greased muffin cup 2/3 full.
- 5 Bake 25 to 30 minutes or until lightly browned.

Notes

- 1 In Step 2, batter will be lumpy.
- 2 In Step 5, if convection oven is used, bake at 350° F. 23 to 26 minutes or until done with low fan, open vent.

APRICOT BRAN MUFFINS

Yield 100 Portions

Pan Size 12-CUP MUFFIN PAN

(9) Pans 400° F.

Each Portion 1 MUFFIN

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
186 cal	38 g	4 g	4 g	16 %	11 mg	297 mg	4 g	107 mg

Ingredients

Weight

Measure

Issue

APPLESAUCE, CANNED SWEETENED

5 lb

2 1/3 qt

WATER

2 lb

1 qt

CEREAL, BRAN 100%

2 lb

2 1/2 qt

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

3 1/4 lb

3 1/4 qt

SUGAR, GRANULATED

2 1/8 lb

1 1/4 qt

BAKING POWDER

4 oz

9 tbsp

SALT

3/4 oz

3 1/2 tsp

CINNAMON, GROUND

1/2 oz

2 tbsp

NUTMEG, GROUND

1/8 oz

2 tsp

EGGS, WHOLE, FROZEN, TABLE GRADE THAWED

9 1/2 oz

1 cup

EGG WHITES, FROZEN THAWED

9 1/2 oz

1 cup

SALAD OIL

9 5/8 oz

1 1/4 cup

APRICOTS, DRIED, HALVES, PITTED

2 lb

1 1/2 qt

Methods

- 1 Mix applesauce with water; add to bran, let stand for 5 minutes.
- 2 Sift together flour, sugar, baking powder, salt, cinnamon and nutmeg into mixer bowl.
- 3 CCP: Thaw eggs under constant refrigeration at 41° F. or lower. Add bran applesauce mixture, eggs, egg whites, and salad oil or shortening; mix at low speed about 15 seconds, scrape down sides and bottom of mixer bowl. Mix until dry ingredients are moistened, about 15 seconds. Do not overmix. Fold in dried chopped apricots.
- 4 Fill each well-greased muffin cup 2/3 full.
- 5 Bake 25 to 30 minutes or until lightly browned.

Notes

- 1 In Step 2, batter will be lumpy.
- 2 In Step 5, if convection oven is used, bake at 350° F. 23 to 26 minutes or until done with low fan, open vent.

CRANBERRY BRAN MUFFINS

Yield 100 Portions

Pan Size 12-CUP MUFFIN PAN

(9) Pans 400° F.

Each Portion 1 MUFFIN

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
169 cal	34 g	3 g	4 g	17 %	11 mg	296 mg	4 g	104 mg

Ingredients

Weight

Measure

Issue

APPLESAUCE, CANNED SWEETENED

5 lb

2 1/3 qt

WATER

2 lb

1 qt

CEREAL, BRAN 100%

2 lb

2 1/2 qt

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

3 1/4 lb

3 1/4 qt

SUGAR, GRANULATED

2 1/8 lb

1 1/4 qt

BAKING POWDER

4 oz

9 tbsps

SALT

3/4 oz

3 1/2 tsp

CINNAMON, GROUND

1/2 oz

2 tbsps

NUTMEG, GROUND

1/8 oz

2 tsp

EGGS, WHOLE, FROZEN, TABLE GRADE THAWED

9 1/2 oz

1 cup

EGG WHITES, FROZEN THAWED

9 1/2 oz

1 cup

SALAD OIL

9 5/8 oz

1 1/4 cup

CRANBERRIES, FRESH

2 lb

8 1/3 cup

2 1/8 lb

Methods

- 1 Mix applesauce with water; add to bran, let stand for 5 minutes.
- 2 Sift together flour, sugar, baking powder, salt, cinnamon and nutmeg into mixer bowl.
- 3 CCP: Thaw eggs under constant refrigeration at 41° F. or lower. Add bran applesauce mixture, eggs, and salad oil or shortening; mix at low speed about 15 seconds, scrape down sides and bottom of mixer bowl. Mix until dry ingredients are moistened, about 15 seconds. Do not overmix. Fold cranberries into batter.
- 4 Fill each well-greased muffin cup 2/3 full.
- 5 Bake 25 to 30 minutes or until lightly browned.

Notes

- 1 In Step 2, batter will be lumpy.
- 2 In Step 5, if convection oven is used, bake at 350° F. 23 to 26 minutes or until done with low fan, open vent.

MUFFINS

YIELD: 100 Portions (9 Pans)				EACH PORTION: 1 Muffin	
PAN SIZE: 12-Cup Muffin Pan				TEMPERATURE: 400°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
35.75	Flour, wheat, general purpose, sifted	4 lb 8 oz..	1 1/8 gal	1. Sift together flour, baking powder, salt, milk, and sugar into mixer bowl.
1.24	Baking powder....	2 1/2 oz....	5 2/3 tbsp	
.33	Salt.....	2/3 oz....	1 tbsp..	
1.61	Milk, nonfat, dry...	3 1/4 oz....	3/4 cup	
17.38	Sugar, granulated..	2 lb 3 oz	1 1/4 qt	
11.91	Shortening, melted, or salad oil	1 lb 8 oz..	3 1/3 cups	2. Add shortening, eggs and water; mix at low speed until dry ingredients are moistened. DO NOT OVERMIX.
15.89	Eggs, whole, beaten	2 lb.....	3 3/4 cups (20 eggs)	
15.89	Water, warm.....	2 lb.....	1 qt....	
100.00		12 lb 9 2/5 oz			3. Fill each well-greased muffin cup 2/3 full (1-No. 16 scoop). 4. Bake 20 to 25 minutes or until lightly browned.

NOTE: 1. In Step 2, batter will be lumpy.
 2. In Step 4, if convection oven is used, bake at 350°F. 20 to 25 minutes or until done with open vent, fan turned off first 5 minutes, then low fan.

REVISION

(OVER)

VARIATIONS

1. **BLUEBERRY MUFFINS:** Follow Step 1. In Step 2, use 2 lb 8 oz ($7\frac{1}{2}$ cups) thawed, frozen blueberries or rinse 3 lb 3 oz ($\frac{1}{2}$ -No. 10 cn) canned blueberries in cold water. Drain thoroughly; fold into batter. Follow Steps 3 and 4.
2. **RAISIN MUFFINS:** Follow Step 1. In Step 2, fold 1 lb 8 oz ($4\frac{1}{2}$ cups) raisins into batter. Follow Steps 3 and 4.
3. **BANANA MUFFINS:** Follow Step 1. In Step 2, use 3 lb ($2\frac{1}{8}$ qt) ripe bananas (4 lb 10 oz A.P.), mashed; fold into batter. Follow Steps 3 and 4.
4. **APPLE MUFFINS:** In Step 1, add 2 tsp ground cinnamon. In Step 2, use 2 lb ($1\frac{1}{2}$ qt) apples fresh, peeled, chopped (2 lb 8 oz A.P.) or 2 lb 4 oz (1 qt-- $\frac{1}{3}$ -No. 10 cn) drained, chopped, canned apple slices; fold into batter. In Step 3, mix 7 oz (1 cup) granulated sugar with 2 tsp ground cinnamon; sprinkle $\frac{1}{2}$ tsp cinnamon-sugar mixture over each muffin. Follow Step 4.
5. **CINNAMON CRUMB TOP MUFFINS:** Follow Steps 1 and 2. In Step 3, mix 3 oz (6 tbsp) softened butter or margarine, $\frac{1}{2}$ oz (2 tbsp) ground cinnamon, $1\frac{1}{2}$ oz (6 tbsp) general purpose flour, and 10 oz ($1\frac{1}{3}$ cups) packed brown sugar until mixture is crumbly. Sprinkle on top of each muffin. Follow Step 4.
6. **CRANBERRY MUFFINS:** Follow Step 1. In Step 2, wash, drain and chop 3 lb (3 qt) fresh cranberries; fold into batter. Follow Steps 3 and 4.
7. **DATE MUFFINS:** Follow Step 1. In Step 2, fold 1 lb 8 oz ($5\frac{1}{4}$ cups) chopped pitted dates into batter. Follow Steps 3 and 4.
8. **NUT MUFFINS:** Follow Step 1. In Step 2, fold 1 lb 8 oz ($1\frac{1}{2}$ qt) chopped unsalted nuts into batter. Follow Steps 3 and 4.
9. **OATMEAL RAISIN MUFFINS:** In Step 1, reduce flour to 3 lb ($11\frac{3}{4}$ cups); sift 1 tbsp ground cinnamon with dry ingredients. Add 1 lb 11 oz ($9\frac{1}{2}$ cups) rolled oats and 1 lb 15 oz ($1\frac{1}{2}$ qt) raisins. Mix at low speed 1 minute or until blended. In Step 2, add $\frac{1}{4}$ cup vanilla. Mix at low speed until moistened, about 15 seconds. **DO NOT OVERMIX.** Follow Steps 3 and 4.

BANANA BREAD**YIELD: 100 Portions (8 Loaves)****EACH PORTION: 1 Slice****PAN SIZE: 16 by 4½ by 4¼-inch Loaf-Type Pan****TEMPERATURE: 350°F. Oven**

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
5.18	Shortening.	1 lb.	2¼ cups	1. Cream shortening and sugar in mixer bowl at medium speed until light and fluffy.
14.24	Sugar, granulated	2 lb 12 oz. .	1½ qt.	
9.71	Eggs, whole.	1 lb 14 oz. .	3½ cups (19 eggs)	2. Add eggs; continue beating at medium speed 1 minute.
41.42	Bananas, fresh, fully ripe, peeled, mashed	8 lb.	1 gal.	3. Add bananas and nuts to egg mixture. Mix until blended.
10.36	Nuts, unsalted, coarsely chopped	2 lb.	2 qt.	
18.12	Flour, wheat, general purpose, sifted	3 lb 8 oz. . .	3½ qt.	4. Sift together flour, baking powder and salt. 5. Add dry ingredients to banana mixture; beat at low speed about ½ minute. Scrape down bowl. Continue beating ½ minute longer or until blended. DO NOT OVERBEAT.
.81	Baking powder. . . .	2½ oz. . . .	5½ tbsp	
.16	Salt.	½ oz.	2 tsp.	
100.00		19 lb 5 oz			

REVISION

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					6. Pour about 4 lb 12 oz (2 qt) batter into each well-greased pan. 7. Bake 80 to 85 minutes or until done. 8. Cool thoroughly before slicing (See Note 4). 9. Cut 25 slices ($\frac{5}{8}$ inch thick) per loaf.

- NOTE:
1. In Step 2, $9\frac{1}{2}$ oz ($2\frac{1}{3}$ cups) canned dehydrated egg mix combined with $2\frac{7}{8}$ cups water may be used.
 2. In Step 3, 12 lb 5 oz fresh bananas A.P. (37 bananas) will yield 8 lb peeled, mashed bananas.
 3. In Step 7, if convection oven is used, bake at 325°F. about 70 to 75 minutes or until done on low fan, open vent.
 4. For best results, wrap in waxed paper and store overnight before slicing.

MUFFINS (Muffin Mix)

YIELD: 100 Portions (9 Pans)			EACH PORTION: 1 Muffin	
PAN SIZE: 12-Cup Muffin Pan			TEMPERATURE: 400°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Muffin Mix.....	8 lb 12 oz	<ol style="list-style-type: none"> 1. Prepare muffins according to instructions on container. 2. Fill each well-greased muffin cup $\frac{2}{3}$ full (1- No. 16 scoop). 3. Bake 20 minutes or until done.

NOTE: In Step 3, if convection oven is used, bake at 350°F., 15 minutes or until done on open vent with fan turned off first 5 minutes, then low fan.

VARIATION

1. **BLUEBERRY MUFFINS:** Follow Step 1. Use 2 lb 8 oz ($7\frac{1}{2}$ cups) thawed, frozen blueberries or drain and rinse 3 lb 3 oz ($\frac{1}{2}$ -No. 10 cn) canned blueberries. Drain thoroughly; fold into batter. In Step 2, fill muffin cups $\frac{3}{4}$ full (1 No. 12 scoop). Follow Step 3.

REVISION



HARD ROLLS

YIELD: 100 Portions (6 Pans)				EACH PORTION: 2 Rolls	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 400°F. Oven	
PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.60 7.75	Yeast, active, dry... Water, warm (105°F. to 110°F.)	2 oz. 1 lb 10 oz	6 tbsp. 3 $\frac{1}{4}$ cups.	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.
28.61 2.39	Water, cold. Egg whites.	6 lb. 8 oz.	3 qt. 1 cup (9 whites)	2. Place water, egg whites, sugar, salt, shortening, and flour in mixer bowl. Add yeast solution.
1.04 1.19 1.19 57.23	Sugar, granulated... Salt. Shortening, softened Flour, wheat, bread, sifted	3 $\frac{1}{2}$ oz. 4 oz. 4 oz. 12 lb.	1 $\frac{1}{2}$ cup. 6 tbsp. 9 tbsp. 3 gal.	3. Using dough hook, mix at low speed 1 minute or until all flour mixture is incorporated into liquid. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		20 lb 15 $\frac{1}{2}$ oz			

METHOD FOR HANDLING MIXED DOUGH

4. **FERMENT:** Cover. Set in warm place (80°F.) about 1½ hours or until double in bulk.
5. **PUNCH:** Divide dough into 8–2 lb 9 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
6. Roll each piece into a long rope, about 25 inches, of uniform diameter. Cut rope into pieces about 1 inch thick, weighing 1½ oz each.
7. **MAKE-UP:** See Guide for Hot Roll Make-Up (Recipe No. D-G-6). Place rolls on lightly greased sheet pans in rows 5 by 7 so rolls do not touch each other during proofing or baking.
8. **PROOF:** At 90°F. to 100°F. until double in bulk. Brush with 1 recipe hot Cornstarch Wash (Recipe No. D-40).
9. **BAKE:** 25 to 30 minutes or in 350°F. convection oven 15 minutes or until golden brown, on high fan, open vent. Brush with hot Cornstarch Wash (Recipe No. D-40) immediately after removal from oven.

HOT ROLLS

D. BREADS AND SWEET DOUGHS №. 33(1)



REVISION

HOT ROLLS**YIELD: 100 Portions (4 Pans)****EACH PORTION: 2 Rolls****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 400°F. Oven**

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.94 7.50	Yeast, active, dry Water, warm (105°F. to 110°F.)	3 $\frac{1}{2}$ oz. . 1 lb 12 oz	2 $\frac{2}{3}$ cup. . . 3 $\frac{1}{2}$ cups	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.
23.60 6.43 .94	Water, cold. Sugar, granulated Salt.	5 lb 8 oz 1 lb 8 oz 3 $\frac{1}{2}$ oz. .	2 $\frac{3}{4}$ qt. . . 3 $\frac{1}{2}$ cups 5 tbsp.	2. Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
51.47 2.15	Flour, wheat, bread, sifted Milk, nonfat, dry	12 lb. 8 oz.	3 gal. 1 $\frac{3}{4}$ cups	3. Combine flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
6.97	Shortening, softened	1 lb 10 oz	3 $\frac{3}{4}$ cups	4. Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		23 lb 5 oz			

REVISION

(OVER)

METHOD FOR HANDLING MIXED DOUGH

5. **FERMENT:** Cover. Set in warm place (80°F.) 1 1/2 hours or until double in bulk.
6. **PUNCH:** Divide dough into 8-2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
7. Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25-1 3/4 oz pieces about 1 1/4 inches long. Follow Steps 8 and 9.
8. **MAKE-UP:** See Guide for Hot Roll Make-Up (Recipe No. D-G-6).
9. **PROOF:** At 90°F. until double in bulk, about 1 hour.
10. **BAKE:** 15 to 20 minutes or in 350°F. convection oven 10 to 15 minutes, or until golden brown, on high fan, open vent.

VARIATIONS

1. **HOT ROLLS (BROWN AND SERVE):** Follow Steps 1 through 7. In Step 8, line pans with parchment paper. In Step 9, proof about 30 minutes. Omit Step 10. Bake at 325°F. 25 minutes or in 300°F. convection oven 12 to 15 minutes or until rolls begin to brown on low fan, open vent. Brush with melted butter or margarine. Cool on pans; wrap in aluminum foil. Refrigerate at 40°F. up to 2 days. Bring covered rolls to room temperature about 1 hour before baking. Finish baking at 400°F. about 12 minutes or in 350°F. convection oven about 10 to 12 minutes or until golden brown on high fan, open vent.
2. **HOT ROLLS (ROLL MIX):** Omit Steps 1 through 5. Use 15 lb (3 1/3-No. 10 cn) Roll Mix, 5 oz (1 cup) active dry yeast and 3 1/3 cups water. Prepare dough according to instructions on container. Follow Steps 6 through 10.
3. **OATMEAL ROLLS:** Follow Steps 1 and 2. In Step 3, reduce flour to 8 lb (2 gal); add 4 lb 4 oz (1 1/2 qt) rolled oats. Proceed with remainder of Step 3. Follow Steps 4 through 9. In Step 10, bake 20 to 25 minutes or for convection oven, see Step 10.

HOT ROLLS

(Short-Time Formula)

HOT ROLLS:

Prepare $1\frac{1}{2}$ recipes White Bread (Recipe No. D-9). Follow Steps 1 through 7. In Step 8, line pans with parchment paper; divide dough into 8-2 lb 10 oz pieces. Shape each piece into a smooth ball; let rest 15 minutes. Roll each piece into a rope about 38 inches long and $1\frac{1}{2}$ -inches in diameter. Cut ropes into 25 pieces about $1\frac{1}{2}$ inches wide, weighing about $1\frac{1}{2}$ ounces each. Shape pieces into balls by rolling with a circular motion. Shape as desired. See Guide for Hot Roll Make-Up (Recipe No. D-G-6). In Step 9, proof at 90°F . 45 minutes or until double in bulk. BAKE: at 400°F . 15 to 20 minutes or until golden brown or in 350°F . convection oven about 10 to 12 minutes on high fan, open vent. Omit Step 11.

VARIATIONS

1. BROWN AND SERVE ROLLS: Prepare rolls as outlined in basic recipe. Bake at 325°F . 25 to 30 minutes or until rolls begin to brown or in 300°F . convection oven 12 to 15 minutes on low fan, open vent. Brush with melted butter or margarine. Cool on pans; wrap in aluminum foil. Refrigerate at 40°F . up to 2 days. Bring rolls to room temperature about 1 hour before baking. Finish baking at 400°F . about 14 to 17 minutes or in 350°F . convection oven about 10 to 12 minutes or until golden brown on high fan, open vent.
2. WHOLE WHEAT ROLLS: Prepare $1\frac{1}{2}$ recipes White Bread (Recipe No. D-9). In Step 6, use 2 lb 7 oz ($8\frac{2}{3}$ cups) wheat base and 3 lb (3 qt) sifted bread flour. Proceed as for Hot Rolls.

REVISION

HOT ROLLS (Short-Time Formula)

YIELD: 100 Portions					EACH PORTION: 2 Rolls
PAN SIZE: 18 by 26-inch Sheet Pan					TEMPERATURE: 400°F. Oven
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.98 6.97 .33	Yeast, active, dry Water, warm (105°F. to 110°F.) Sugar, granulated	3 $\frac{1}{3}$ oz. 1 lb 8 oz 1 $\frac{1}{8}$ oz	10 $\frac{1}{2}$ tbsp 3 cups... 2 $\frac{2}{3}$ tbsp	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes; stir. Set aside for use in Step 3.
27.87 2.83 1.52 .29	Water (65°F.).... Milk, nonfat, dry Sugar, granulated Yeast food (optional)	6 lb.... 9 $\frac{3}{4}$ oz.. 5 $\frac{1}{4}$ oz.. 1 oz...	3 qt.... 2 $\frac{1}{4}$ cups 3 $\frac{1}{4}$ cup.. 3 $\frac{3}{4}$ tsp	
41.80 2.61	Flour, wheat, bread, sifted Shortening, softened	9 lb.... 9 oz....	2 $\frac{1}{4}$ gal 1 $\frac{1}{4}$ cups	
					3. Add flour; mix at low speed about 2 minutes or until flour is incorporated; add shortening and yeast solution. Mix at low speed about 2 minutes until smooth. 4. Mix at medium speed 10 minutes.

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
13.93	Flour, wheat, bread, sifted Salt.	3 lb. . . .	3 qt.	5. Let rise in mixer bowl 20 minutes. 6. Sift together flour and salt; add to mixture in mixer bowl. Mix at low speed 2 minutes or until flour is incorporated. Mix at medium speed 10 minutes or until smooth and elastic.
.87		3 oz. . . .	4 1/2 tbsp	
100.00		21 lb 8 oz			

METHOD FOR HANDLING MIXED DOUGH

7. FERMENT: Cover. Set in warm place (80°F.) 1 1/2 hours or until double in bulk.
8. MAKE UP: Line pans with parchment paper. Divide dough into 8-2 lb 10 oz pieces. Shape each piece into a smooth ball; let rest 15 minutes.
9. Roll each piece into a long rope, about 38 inches, of uniform diameter about 1 1/2 inches thick. Cut rope into 25—1 2/3 oz pieces about 1 1/3 inches long. Shape pieces into balls.
10. MAKE-UP: See Guide for Hot Roll Make-Up (Recipe No. D-G-6).
11. PROOF: At 90°F. until double in bulk, about 45 minutes.
12. BAKE: 15 to 20 minutes or in 350°F. convection oven 10 to 12 minutes, or until golden brown, on high fan, open vent.

(CONTINUED)

HOT ROLLS (Short-Time Formula)

VARIATIONS

1. **BROWN AND SERVE ROLLS:** Follow Steps 1 through 11. Omit Step 12. Bake at 325°F. 25 to 30 minutes or in 300°F. convection oven 12 to 15 minutes or until rolls begin to brown on low fan, open vent. Brush with melted margarine or butter. Cool on pans; wrap in aluminum foil. Refrigerate at 40°F. up to 2 days. Bring covered rolls to room temperature about 1 hour before baking. Finish baking at 400°F. about 14 to 17 minutes or in 350°F. convection oven about 10 to 12 minutes or until golden brown on high fan, open vent.
2. **WHOLE WHEAT ROLLS (WHEAT BASE):** Follow Steps 1 through 5. In Step 6, use 1 lb 5 oz (4½ cups) wheat base and 1 lb 8 oz (1½ qt) sifted bread flour. Follow Steps 7 through 12.
3. **WHOLE WHEAT ROLLS (WHOLE WHEAT FLOUR):** Follow Step 1. In Step 2, increase sugar to 7 ½ oz (1 cup). In Step 3, reduce bread flour to 3 lb (3 qt); combine with 6 lb 3 oz (5 ¼ qt) sifted whole wheat flour. Follow Steps 4 through 11. In Step 12, bake 20 to 25 minutes or in a 350°F Convection oven 12 to 15 minutes or until golden brown on high fan, open vent.

ONION ROLLS

YIELD: 100 Portions (4 Pans)					EACH PORTION: 2 Rolls
PAN SIZE: 18 by 26-inch Sheet Pan					TEMPERATURE: 425°F. Oven
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
.65 5.25	Yeast, active, dry Water, warm (105°F. to 110°F.)	2 1/2 oz. 1 lb 4 oz	1/2 cup... 2 1/2 cups	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
18.90 5.25 1.71 1.05	Water (65 °F.).... Sugar, granulated Milk, nonfat, dry Salt.	4 lb 8 oz 1 lb 4 oz 6 1/2 oz 4 oz....	2 1/4 qt.. 2 3/4 cups 1 1/3 cups 6 tbsp...	2. Place water in mixer bowl. Add sugar, milk and salt. Mix at low speed until smooth.
50.39 4.20 12.60	Flour, wheat, general purpose, sifted Shortening, softened Onions, dehydrated, rehydrated, drained	12 lb... 1 lb.... 3 lb....	3 gal.... 2 1/4 cups 3 1/4 qt...	3. Add flour; mix at low speed. Add shortening, yeast solution, and onions; mix until well blended. 4. Mix at medium speed 15 minutes or until dough is smooth and elastic.
100.00		23 lb 13 oz			

REVISION

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
					5. FERMENT: Cover. Set in warm place (80°F.) 2 hours or until double in bulk. 6. PUNCH: Let rest 20 minutes. 7. MAKE-UP: As pan rolls, (See Recipe No. D-G-6). 8. PROOF: Until rolls are double in bulk. 9. BAKE: 12 to 15 minutes or until done.

- NOTE:**
1. In Step 3, rehydrate 12 oz dehydrated onions in 2 qt water. See Recipe No. A-11.
 2. In Step 3, 3 lb chopped dry onions (3 lb 5 oz A.P.) may be used.
 3. In Step 7, rolls may be made up as Parker House Rolls (Recipe No. D-G-6-5). Omit onions in Step 3. Place about 1 tsp sautéed onions on each roll before folding rolls.

VARIATION

1. **ONION ROLLS (ROLL MIX):** Omit Steps 1 through 5. Add onions to 13 lb 8 oz (3-No. 10 cn) Roll Mix and 4½ oz (¾ cup) active dry yeast. Prepare mix according to instructions on container. Follow Steps 6 through 9.



SWEET DOUGH**YIELD: 100 Portions (3 to 5 Pans)****EACH PORTION: 1 Roll****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

PER- CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
2.37 7.57	Yeast, active, dry Water, warm (105°F. to 110°F.)	5 oz. 1 lb.	1 cup. ... 2 cups.	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
11.35 9.46 8.99 1.58 .95	Water. Eggs, whole, beaten Sugar, granulated Milk, nonfat, dry Salt.	1 lb 8 oz 1 lb 4 oz 1 lb 3 oz 3 ¹ / ₃ oz. . 2 oz.	3 cups. . 2 ¹ / ₄ cups (12 eggs) 2 ² / ₃ cups 3/4 cup. . 3 tbsp.	2. Place water, eggs, sugar, milk and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
50.16	Flour, wheat, bread, sifted	6 lb 10 oz	6 ¹ / ₂ qt.	3. Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.

REVISION

(OVER)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
7.57	Shortening, softened	1 lb.	2 cups.	4. Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
100.00		13 lb 3 1/3 oz			

METHOD FOR HANDLING MIXED DOUGH

5. **FERMENT:** Cover. Set in warm place (80°F.) about 1 1/2 hours or until double in bulk.
6. **PUNCH:** Divide dough into 3 pieces, 4 lb 5 oz each; shape into a rectangular piece. Let rest 10 to 20 minutes.
7. **MAKE-UP AND BAKING:** See Guide for Sweet Dough Make-Up (Recipe No. D-G-7).

VARIATION

1. **SWEET DOUGH (SWEET DOUGH MIX):** Omit Steps 1 through 4. Use 9 lb (2-No. 10 cn) Sweet Dough Mix, 3 oz (10 tbsp) active dry yeast and 1 3/4 qt water. Prepare dough according to instructions on container. Follow Step 5. In Step 6, divide dough into 3 pieces, 4 lb 2 oz each. Follow Step 7.

QUICK COFFEE CAKE

(Biscuit Mix)

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, beaten	1 lb 4 oz. .	2 $\frac{1}{4}$ cups (12 eggs)	1. Combine eggs, vanilla and water in mixer bowl; blend at low speed.
Vanilla.....	2 tbsp.	
Water.....	1 $\frac{1}{2}$ qt.	
Biscuit Mix.	6 lb 12 oz	1 $\frac{1}{2}$ -No. 10 cn	2. Combine Biscuit Mix and sugar; add to egg mixture; mix at medium speed until well blended. 3. Pour about 6 lb 4 oz (2 $\frac{3}{4}$ qt) batter into each greased and floured pan. Set aside for use in Step 5.
Sugar, granulated	1 lb 8 oz. .	3 $\frac{1}{2}$ cups	
TOPPING:				
Flour, wheat, general purpose, sifted	1 lb 8 oz. .	1 $\frac{1}{2}$ qt.	4. Combine flour, cinnamon, brown sugar and butter or margarine in mixer bowl; mix until mixture resembles coarse cornmeal.
Cinnamon, ground.	1 tbsp.	
Sugar, brown, packed	11 oz.	1 $\frac{1}{2}$ cups	5. Sprinkle about 1 qt topping over batter in each pan. 6. Bake about 30 minutes or until done.
Butter or margarine, softened	12 oz.	1 $\frac{1}{2}$ cups	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
GLAZE:				
Butter or margarine, softened	2 oz.	1/4 cup	7. Combine butter or margarine, powdered sugar, vanilla and water; mix until smooth.
Sugar, powdered....	2 lb.	2 qt.	8. Drizzle about 2 cups glaze over each baked cake while cakes are still warm.
Vanilla.....	1 tsp.	9. Cut 6 by 9.
Water, boiling.....	1 cup....	

VARIATIONS

1. **QUICK APPLE COFFEE CAKE:** Follow Steps 1 through 3. Omit Steps 4 through 8. Combine 1 lb (2 1/4 cups) granulated sugar, 1 oz (1/4 cup) ground cinnamon, and 2 tsp nutmeg. Sprinkle 1/2 cup mixture over batter in each pan. Drain 6 lb 14 oz (1-No. 10 cn) canned apple slices; arrange 1 1/2 qt evenly over batter in each pan. Sprinkle 3/4 cup sugar mixture over apple slices in each pan. Bake 40 minutes or until done. Follow Step 9.
2. **QUICK FRENCH COFFEE CAKE:** Follow Step 1. In Step 2, add 1/2 oz (2 tbsp) ground nutmeg, 2 lb (1 1/2 qt) raisins, and 1 lb 8 oz (1 1/2 qt) chopped unsalted nuts. In Step 3, pour about 8 lb 4 oz (3 1/2 qt) batter into each greased pan. Follow Steps 4 through 9.
3. **QUICK CHERRY COFFEE CAKE:** Follow Steps 1 through 3. Drain 6 lb 7 oz (1-No. 10 cn) canned red tart pitted cherries; arrange 1 1/2 qt evenly over batter in each pan. Follow Steps 4 through 9.
4. **QUICK ORANGE-COCONUT COFFEE CAKE:** Follow Steps 1 through 3. Omit Steps 4 and 5. Prepare 1 recipe Orange Coconut Topping (Recipe No. D-48). Spread about 1 1/4 qt topping over each pan. Follow Step 6. Omit Steps 7 and 8. Follow Step 9.

(CONTINUED)

QUICK COFFEE CAKE

(Biscuit Mix)

VARIATIONS

5. **QUICK COFFEE CAKE:** In Step 1, add 1 lb 8 oz (3 cups) salad oil. Omit Step 2. Sift together 3 lb 8 oz (3 $\frac{1}{2}$ qt) sifted general purpose flour, 2 $\frac{1}{2}$ oz (5 $\frac{2}{3}$ tbsp) baking powder, 6 oz (1 $\frac{1}{4}$ cups) nonfat dry milk, 1 oz (1 $\frac{2}{3}$ tbsp) salt and 3 lb (6 $\frac{3}{4}$ cups) granulated sugar. Add to egg mixture. Mix at low speed until blended. Follow Steps 3 through 9.

REVISION

TEMPURA BATTER

YIELD: 1 Gallon (Approximately)				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	2 lb 12 oz	2 ³ / ₄ qt	1. Sift together flour, baking powder, and salt into mixer bowl.
Baking powder . . .	1 ¹ / ₂ oz	3 ² / ₃ tbsp	
Salt	2 oz	3 tbsp	
Eggs, whole, beaten	1 lb 2 oz .	2 ¹ / ₈ cups (11 eggs)	2. Add water to beaten eggs. 3. Add egg mixture to dry ingredients; whip at high speed until smooth.
Water, ice cold	2 ¹ / ₂ qt	

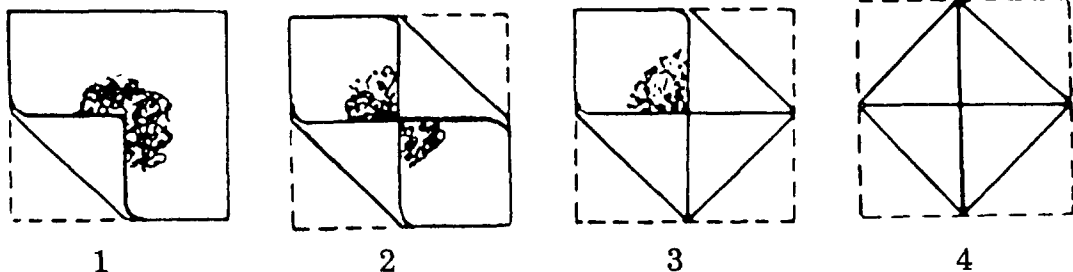
- NOTE: 1. In Step 2, 5¹/₂ oz (1¹/₂ cups packed) dehydrated egg mix combined with 1³/₄ cups lukewarm water may be used for whole eggs. See Recipe No. A-8.
2. Use batter immediately. DO NOT SAVE.
3. Fry in small batches. Tempura-fried foods lose crispness if allowed to stand on steam table.
4. Batter may be used for Tempura Fried Shrimp (Recipe No. L-137-1) and Tempura Fried Onion Rings (Recipe No. Q-35-2).

REVISION

DANISH DIAMONDS

YIELD: 100 Portions (4 Pans)			EACH PORTION: 1 Danish	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES	METHOD	
Danish dough, frozen	10 lb 15 oz	100 squares	1. Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured board. (Rolling out is not necessary).
Egg Wash.	1 1/2 cups	2. Prepare 1/2 recipe Egg Wash (Recipe No. D-17). Use 3/4 cup egg wash. Lightly brush entire surface of each square. Set aside remaining 3/4 cup egg wash for use in Step 5.
Pie filling, fruit, prepared (See Note 1)	7 lb.	3 1/4 qt (1-No. 10 cn)	3. Place 2 tbsp (1-No. 30 scoop) filling in center of each square. Fold lower left corner to center; fold upper right corner over top of first corner. Press firmly to seal. Repeat by folding lower right corner to center; press firmly to seal; fold upper left corner to center; press tip to seal (see illustration). 4. Place squares on greased pans in rows 4 by 6. 5. Brush lightly with remaining egg wash. 6. PROOF at 90°F. 30 to 45 minutes or until double in bulk. 7. Bake 10 to 12 minutes or until golden brown. 8. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46).

- NOTE:**
1. Pie filling, prepared, fruit (apple, blueberry, cherry, or peach) may be used in Step 3. 7 lb 11 oz cherry, pineapple or strawberry jam or 8 lb 4 oz (1-No. 10 cn) bakery filling, raspberry, may be used as filling.
 2. PREPARE IN BATCHES AS DOUGH BECOMES DIFFICULT TO WORK WITH IN 15 MINUTES.



VARIATION

1. **BEAR CLAWS:** Follow Steps 1 and 2. In Step 3, use $6\frac{1}{4}$ cups prepared pie filling. Spread 1 tbsp filling over half of each square. Fold in half; seal edge by pressing firmly. Make 3 cuts, $\frac{3}{4}$ inch in depth, on the 4-inch sealed side of each piece to form a claw. Place on greased pans in rows 4 by 6. Bend into slight horseshoe shape. Spread claws slightly. Brush with Egg Wash. Follow Steps 4 through 8. **EACH PORTION:** 1 Bear Claw.

DANISH DIAMONDS (Danish Pastry Dough)

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Danish
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Danish dough, frozen	10 lb 15 oz	100 squares	1. Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured working surface. (Rolling out is not necessary).
Egg Wash.	12 ³ / ₄ oz. .	1 ¹ / ₂ cups	2. Prepare ¹ / ₂ recipe Egg Wash (Recipe No. D-17). Use ³ / ₄ cup egg wash. Lightly brush entire surface of each square. Set aside remaining ³ / ₄ cup egg wash for use in Step 5.
Pie filling, fruit, prepared (See Note 1)	7 lb.	3 qt (1-No. 10 cn)	3. Place about 2 tbsp (1-No. 40 scoop) filling in center of each square. Fold lower left corner to center; fold upper right corner over top of first corner. Press firmly to seal. Repeat by folding lower right corner to center; press firmly to seal; fold upper left corner to center; press tip to seal (see illustration).

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				4. Place squares on lightly greased pans in rows 4 by 6. 5. Brush lightly with remaining egg wash. 6. PROOF at 90°F. 30 to 45 minutes or until double in bulk. 7. Bake 10 to 12 minutes or until golden brown. 8. Cool. Glaze, if desired, with Vanilla Glaze or Variations (Recipe No. D-46).

- NOTE:
1. In Step 3, pie filling, prepared, fruit (apple, blueberry, cherry, or peach) may be used as filling. Place in mixer bowl. Using whip, mix on medium speed 15 seconds to break up large pieces.
 2. In Step 3, 7 lb 11 oz cherry, pineapple or strawberry jam may be used.
 3. In Step 3, 8 lb 4 oz (1-No. 10 cn) bakery filling, raspberry may be used.
 4. PREPARE IN BATCHES AS DOUGH BECOMES DIFFICULT TO WORK WITH IN 15 MINUTES.
 5. In Step 7, if convection oven is used, bake at 325°F. 10 minutes or until golden brown on low fan, open vent.

(CONTINUED)

DANISH DIAMONDS
(Danish Pastry Dough)

1

2

3

4

VARIATIONS

1. BEAR CLAWS (DANISH PASTRY DOUGH): Follow Steps 1 and 2. In Step 3, use $6\frac{1}{4}$ cups (about $\frac{1}{2}$ -No. 10 cn) prepared pie filling. Spread 1 tbsp filling over half of each square. Fold in half; seal edge by pressing firmly. Make 3 cuts, $\frac{3}{4}$ inch in depth, on 4-inch sealed side of each piece to form a claw. Place on lightly greased pans. Bend into slight horseshoe shape. Spread claws slightly. Follow Steps 5 through 8.
EACH PORTION: 1 Bear Claw.

2. FRUIT TURNOVERS (FROZEN PUFF PASTRY DOUGH): In Step 1, use 12 lb 8 oz frozen puff pastry dough (100 squares). Follow Step 2. In Step 3, place about 2 tbsp (1-No. 40 scoop) filling in center of each square. Fold upper right corner over lower left corner to form a triangle. Seal by crimping edges together. Make 2-1 inch slits in center. In Step 4, place 24 turnovers on each pan. Follow Step 5. Omit Step 6. In Step 7, bake at 400°F. 35 to 40 minutes or in 350°F. convection oven 15 minutes or until lightly browned on low fan, open vent. Follow Step 8. EACH PORTION:
1 Turnover.
3. FRUIT PUFFS (FROZEN PUFF PASTRY DOUGH): In Step 1, use 12 lb 8 oz frozen puff pastry dough (100 squares). Omit Step 2. Place squares in rows 3 by 5 on pans (7 pans). Use 12 oz (1½ cups water). Brush water over each square. Use 1 lb (2¼ cups) granulated sugar. Sprinkle sugar over each square. In Step 3, place about 2 tbsp (1-No. 40 scoop) filling in center of each square. Omit Steps 4 through 6. In Step 7, bake at 400°F. 20 to 25 minutes or in 350°F. convection oven 15 minutes or until lightly browned on low fan, open vent. Omit Step 8. Cool.

CORNSTARCH WASH**YIELD: 1 Quart**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn.	1 $\frac{1}{3}$ oz. ...	$\frac{1}{4}$ cup	1. Combine cornstarch and water. Bring to a boil; cook until clear.
Water.	1 qt.	2. Brush on bread and rolls before and immediately after baking.

NOTE: Keep wash warm. Reheat, if necessary.**REVISION**

CHERRY FILLING (Cornstarch)

YIELD: 3 $\frac{1}{8}$ Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cherries, canned, red tart, sour, pitted	6 lb 7 oz	3 qt (1-No. 10 cn)	1. Drain cherries. Dissolve cornstarch in juice. Set juice and cornstarch mixture aside for use in Step 4.
Juice, cherry.....	1 lb 9 oz	3 cups...	
Starch, corn.....	4 $\frac{1}{2}$ oz..	1 cup....	
Sugar, granulated..	3 lb.....	6 $\frac{3}{4}$ cups	2. Mash cherries with wire whip 1 minute at medium speed; com- bine with sugar and food coloring.
Food coloring, red (optional)	1/6 oz....	1 tsp....	
				3. Bring to a boil in steam-jacketed kettle or stock pot stirring con- stantly to prevent scorching. Reduce heat. Simmer about 10 minutes.
				4. Add reserved juice and cornstarch mixture to cherries while stirring. Cook 2 to 3 minutes or until clear and thickened, stirring constantly. Remove from heat; cool.

NOTE: This filling may be used in a variety of sweet dough products. See Recipe No. D-G-7, Guide for Sweet Dough Make-Up, Danish Diamonds (Recipe No. D-39) or Kolaches (Recipe No. D-27).

VARIATIONS

1. **CHERRY FILLING (PIE FILLING, PREPARED):** Omit Steps 1 through 4. Use 7 lb (3 qt—1-No. 10 cn) canned prepared cherry pie filling. Mash with wire whip 1 minute at medium speed.
2. **CHERRY FILLING (PREGELATINIZED STARCH):** In Step 1, drain cherries; reserve juice and cherries. Omit cornstarch. In Step 2, combine sugar, food coloring and 6 oz (1 $\frac{1}{3}$ cups) pregelatinized starch in mixer bowl. Mix at low speed until well blended. Add 1 lb 9 oz (3 cups) cherry juice gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth. Fold in mashed cherries. Omit Steps 3 and 4.
3. **APPLE FILLING (PIE FILLING, PREPARED):** Omit Steps 1 through 4. Use 6 lb 14 oz (3 qt—1-No. 10 cn) canned prepared apple pie filling. Break up large pieces with wire whip 1 minute at medium speed.
4. **BLUEBERRY FILLING (PIE FILLING, PREPARED):** Omit Steps 1 through 4. Use 7 lb (3 qt—1-No. 10 cn) canned prepared blueberry pie filling.
5. **RASPBERRY FILLING (PREPARED BAKERY):** Omit Steps 1 through 4. Use 7 lb 4 oz (7/8-No. 10 cn) canned prepared bakery raspberry filling.

CINNAMON SUGAR FILLING

YIELD: 4 1/2 Cups				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cinnamon, ground. . . Sugar, brown, packed.	1 oz. . . . 1 lb 8 oz	1/4 cup . . . 3 1/4 cups	1. Combine cinnamon and brown sugar. 2. See Guide for Sweet Dough Make-Up (Recipe No. D-G-7).

- NOTE:** 1. In Step 1, 1 lb 8 oz (3 1/4 cups) granulated sugar may be used for brown sugar.
2. This mixture may be used as a topping; sprinkle over rolls after baking.

VARIATIONS

- CINNAMON SUGAR NUT FILLING:** Follow Step 1. In Step 2, sprinkle 1 lb 8 oz (1 1/2 qt) chopped, unsalted nuts over cinnamon sugar mixture.
- CINNAMON SUGAR RAISIN FILLING:** Follow Step 1. In Step 2, use 2 lb (6 1/4 cups) raisins; sprinkle over cinnamon sugar mixture.

REVISION

NUT FILLING

YIELD: 7½ Cups				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose	12 oz.	3 cups.	1. Sift together flour and cinnamon in mixer bowl; blend in sugars.
Cinnamon, ground.	1⅔ tbsp	
Sugar, granulated. .	1 lb 1 oz. ...	2½ cups	
Sugar, brown, packed	1 lb 3 oz. ...	2½ cups	
Butter or margarine, melted	1 lb 2 oz. ...	2¼ cups	2. Add butter or margarine to dry ingredients; mix at low speed until well blended.
Pecans or walnuts, chopped	12 oz.	3 cups.	3. Add nuts, mixing at low speed.

NOTE: This filling may be used in a variety of sweet dough products. Use about 1 tbsp filling for each pastry. See Recipe No. D-G-7, Guide for Sweet Dough Make-Up.

REVISION

OAT BRAN RAISIN MUFFINS

YIELD: 100 Portions (9 Pans)

EACH PORTION: 1 Muffin

PAN SIZE: 12-Cup Muffin Pan

TEMPERATURE: 400°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
9.33	Flour, wheat, general purpose, sifted	1 lb 8 oz	1 1/2 qt.	1. Sift together flour, milk, baking powder, and salt into mixer bowl.
3.50	Milk, nonfat, dry. . .	9 oz.	2 1/8 cups	
.97	Baking powder. . . .	2 1/2 oz	5 2/3 tbsp	
.26	Salt.	2/3 oz. . .	1 tbsp.	
12.06	Raisins.	1 lb 15 oz	1 1/2 qt.	2. Blend in raisins, rolled oats, oat bran, and brown sugar at low speed 1/2 minute.
9.33	Cereal, oats, rolled	1 lb 8 oz	8 1/2 cups	
9.33	Cereal, oat bran, quick cooking	1 lb 8 oz	1 1/2 qt.	
8.56	Sugar, brown, packed	1 lb 6 oz	3 cups.	
28.00	Water, warm (80°F. to 90°F.)	4 lb 8 oz	2 1/4 qt.	3. Add water, eggs, and oil or shortening to dry ingredients; mix at low speed only until dry ingredients are moistened, about 15 seconds. DO NOT OVERMIX. 4. Fill each well-greased muffin cup 2/3 full (1-No. 16 scoop). 5. Bake 20 to 25 minutes or until lightly browned.
12.44	Eggs, whole, beaten	2 lb.	3 3/4 cups (20 eggs)	
6.22	Salad oil or shortening, melted	1 lb.	2 cups.	
100.00		16 lb 1/6 oz			

REVISION

(OVER)

NOTE: In Step 5, if convection oven is used, bake at 350°F. 20 minutes or until lightly browned with open vent and fan turned off first 5 minutes, then low fan.

SYRUP GLAZE**YIELD: 1 Quart**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Syrup, blended.	2 lb 6 oz. .	3 $\frac{1}{3}$ cups	1. Combine blended syrup and water. Bring to a boil; boil about 5 minutes, stirring constantly. 2. Brush warm glaze over rolls or coffee cakes immediately after baking.
Water.	2 cups...	

NOTE: This glaze may be used for a variety of sweet dough products. See Recipe No. D-G-7, Guide for Sweet Dough Make-Up.

REVISION

VANILLA GLAZE

YIELD: 23/4 Cups				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, powdered, sifted	1 lb 8 oz. . .	1 1/2 qt.	1. Combine powdered sugar, butter or margarine, boiling water and vanilla; mix until smooth. 2. Spread glaze over baked sweet rolls or coffee cakes. Coat or dip fried doughnuts in glaze.
Butter or margarine, softened	1 1/2 oz. . . .	3 tbsp.	
Water, boiling.	3/4 cup.	
Vanilla.	1 1/2 tsp.	

NOTE: This glaze may be used for a variety of sweet dough products (See Recipe No. D-G-7, Guide for Sweet Dough Make-Up) or doughnuts (see Recipe Nos. D-18 or D-19).

VARIATIONS

- 1. ALMOND GLAZE:** In Step 1, omit vanilla; use 3/4 tsp flavoring, almond, Follow Step 2.
- 2. RUM GLAZE:** In Step 1, omit vanilla; use 1 1/2 tsp flavoring, rum. Follow Step 2.

REVISION

PINEAPPLE FILLING

(Pregelatinized Starch)

YIELD: 2½ Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pineapple, canned, crushed	5 lb 2 oz. . .	2¼ qt (¾- No. 10 cn)	1. Combine pineapple and butter or margarine.
Butter or margarine, melted	1½ oz. . . .	3 tbsp.	
Sugar, granulated. .	8¾ oz. . . .	1¼ cups	2. Combine sugar and starch in dry mixer bowl; mix at low speed until blended.
Starch, pregelatinized	3 oz.	⅔ cup.	
				3. Add to pineapple mixture; stir until smooth.
				4. Cool before using.

- NOTE:** 1. This filling may be used for a variety of sweet dough products. See Recipe No. D-G-7, Guide for Sweet Dough Make-Up.
2. If desired, filling may be used for cake. Prepare 1¼ recipes. Heat butter and pineapple to a boil. Remove from heat. Follow Steps 2 through 4. Use 3 qt filling for each sheet cake or 2 cups for each 9-inch layer cake.

VARIATION

1. **PINEAPPLE FILLING (CORNSTARCH):** In Step 1, add 8¾ oz (1¼ cups) sugar to pineapple and butter or margarine. Omit Steps 2 and 3. Dissolve 3 oz (⅔ cup) cornstarch in ⅔ cup cool water; add to hot pineapple mixture while stirring; bring to a boil; cook 5 minutes until thick and clear. Follow Step 4.

REVISION

ORANGE - COCONUT TOPPING

YIELD: 2$\frac{1}{4}$ Quarts				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, softened	8 oz. . .	1 cup.	1. Cream butter or margarine and sugar together at medium speed in mixer bowl.
Sugar, granulated. . .	1 lb. . .	2 $\frac{1}{4}$ cups	
Flour, wheat, general purpose, sifted	2 oz. . .	1/2 cup.	2. Add flour, orange juice, orange rind, and coconut; blend. 3. Spread over sweet rolls or coffee cakes after proofing.
Juice, orange.	1 cup.	
Orange rind, grated	1 $\frac{1}{2}$ oz	6 tbsp.	
Coconut, prepared, sweetened, flaked	2 lb. . .	3 qt.	

- NOTE:**
1. 2 lb fresh oranges A.P. (4 oranges) will yield 1 cup juice and 6 tbsp orange rind.
 2. Topping may be used for coffee cake. See Quick Orange Coconut Coffee Cake (Recipe No. D-37-4).

STREUSEL TOPPING**YIELD:** About 3 Quarts

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb 8 oz. .	1 1/2 qt.	1. Place flour, sugars, and cinnamon in mixer bowl; blend thoroughly at low speed 2 minutes.
Sugar, brown, packed	1 lb 8 oz. .	3 1/4 cups.	
Sugar, granulated. . . .	7 oz.	1 cup.	
Cinnamon, ground. . .	1/2 oz.	2 tbsp.	
Butter or margarine. .	1 lb 4 oz. .	2 1/2 cups	2. Add butter or margarine to dry ingredients; blend at low speed 1 1/2 to 2 minutes or until mixture resembles coarse cornmeal. DO NOT OVERMIX. 3. Sprinkle over sweet rolls and coffee cakes before baking.

NOTE: If butter or margarine is too soft, a mass will form and mixture will not be crumbly.

VARIATION

1. **PECAN TOPPING:** Omit Steps 1 and 2. Combine 8 oz (1 cup) butter or margarine, 2 lb (4 1/4 cups) packed brown sugar and 1 lb 8 oz (1 1/2 qt) chopped pecans. In Step 3, use as a topping for Pecan Rolls (Recipe No. D-G-7-2). YIELD: 2 1/2 Quarts.

REVISION

MAPLE SYRUP

YIELD: 1 Gallon				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown, packed	6 lb. . . .	12 ³ / ₄ cups	1. Combine brown sugar, water, salt and cornstarch. Bring to a boil; reduce heat; simmer about 10 minutes or until thickened.
Water.	2 qt.	
Salt.	1/4 tsp.	
Starch, corn.	11/2 oz. .	4 ² / ₃ tbsp.	
Flavoring, maple.	1 ¹ / ₃ tbsp.	2. Remove from heat; add maple flavoring.

NOTE: 1. Hot syrup will be thin but will thicken upon cooling.
 2. Serve over pancakes, French toast, or waffles.

REVISION

FRYING BATTER

YIELD: 1 Gallon				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	5 lb. . . .	1 1/4 gal.	1. Sift together flour, sugar, salt, milk, and baking powder into mixer bowl.
Sugar, granulated. . . .	3 1/2 oz	1/2 cup.	
Salt.	6 oz. . . .	9 tbsp.	
Milk, nonfat, dry.	5 1/2 oz	1 1/4 cups	
Baking powder.	1 1/8 oz. .	2 2/3 tbsp	
Eggs, whole.	1 lb 2 oz	2 1/8 cups (11 eggs)	2. Combine eggs and salad oil or melted shortening; add to dry ingredients.
Salad oil or shortening, melted	1 1/4 oz	2 2/3 tbsp	
Water.	2 qt (variable)	3. Slowly add water; beat at medium speed until smooth.

- NOTE:** 1. Batter may be used for fruits and vegetables such as apples (7 lb A.P.), eggplant (3 lb 11 oz A.P.), and tomatoes (6 lb 10 oz A.P.). Moist foods should be dredged in flour before dipping into batter. When ready to fry, dip into batter, drain slightly; fry in 350°F. to 375°F. deep fat until lightly browned.
2. Use batter the day prepared. DO NOT SAVE.

D. BREADS AND SWEET DOUGHS No. 52(1)

OATMEAL BREAD

YIELD: 100 Portions (8 Loaves)

EACH PORTION: 2 Slices

PAN SIZE: 10½ by 5 by 3½-inch Bread Pan

TEMPERATURE: 375°F. Oven

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
1.60 8.55	Yeast, active, dry Water, warm (105°F. to 110°F.)	3¾ oz. . . 1 lb 4 oz	¾ cup. . . 2½ cups	1. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 4.
25.64 3.42 2.14 .85	Water, cold. Sugar, granulated Milk, nonfat, dry Salt.	3 lb 12 oz 8 oz. 5 oz. 2 oz.	7½ cups 1⅛ cups 1⅛ cups 3 tbsp.	2. Place water, sugar, milk and salt in mixer bowl; blend thoroughly.
47.86	Flour, wheat, bread, sifted	7 lb	1¾ gal	3. Add flour. Using dough hook, mix at low speed 1 minute or until all flour is incorporated into liquid. 4. Add yeast solution; mix at low speed 1 minute.

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
3.10	Shortening...	7 $\frac{1}{4}$ oz..	1 cup...	5. Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be 78°F. to 82°F.
6.84	Cereal, oats, rolled	1 lb. . . .	5 $\frac{2}{3}$ cups	6. Add oats; mix at low speed 2 minutes. Mix at medium speed 1 minute.
100.00		14 lb 10 oz			

METHOD FOR HANDLING MIXED DOUGH

7. FERMENT: Cover. Set in warm place (80°F.) 1 hour 45 minutes or until double in bulk.
8. PUNCH: Fold sides into center and turn dough completely over. Let rest 15 minutes.
9. MAKE UP: Scale into 8-1 lb 12 oz pieces; shape each piece into a smooth ball; let rest 10 minutes. Mold each piece into an oblong loaf; place each loaf seam-side down into lightly greased pan.
10. PROOF: At 90°F. to 100°F. about 45 minutes or until double in bulk.
11. BAKE: 45 to 50 minutes or until done.
12. When cool, slice 25 slices (about $\frac{1}{2}$ -inch thick) per loaf.

(CONTINUED)

OATMEAL BREAD

- NOTE:**
1. In Step 2, a manual wire whip should be used to “thoroughly blend” mixture.
 2. In Step 9, when using 9 by 4½ by 2¾-inch bread pans, scale into 10-1 lb 6 oz pieces.
In Step 10, proof dough at 90°F. to 100°F. 30 minutes or until double in bulk.
In Step 11, bake 35 to 40 minutes or until done or in 325°F. convection oven 20 to 25 minutes or until done on high fan, open vent. In Step 12, slice 20 slices (about ½-inch thick) per loaf.
 3. In Step 11, if convection oven is used, bake at 325°F. 30 minutes or until done on high fan open vent.

APPLESAUCE MUFFINS

YIELD: 100 Portions (9 Pans)				EACH PORTION: 1 Muffin	
PAN SIZE: 12-Cup Muffin Pan				TEMPERATURE: 400°F. Oven	
PER-CENT	INGREDIENTS	WEIGHTS	MEASURES		METHOD
36.15	Flour, wheat, general purpose, sifted	5 lb 4 oz..	5 $\frac{1}{4}$ qt	1. Sift together flour, sugar, baking powder, salt, cinnamon and nutmeg into mixer bowl.
14.88	Sugar, granulated..	2 lb 3 oz	1 $\frac{1}{4}$ qt	
1.49	Baking powder....	3 $\frac{1}{2}$ oz....	$\frac{1}{2}$ cup	
.32	Salt.....	$\frac{3}{4}$ oz....	1 $\frac{1}{4}$ tbsp..	
.21	Cinnamon, ground	$\frac{1}{2}$ oz....	2 tbsp		
.07	Nutmeg, ground	1/6 oz	2 tsp		
34.44	Applesauce, canned	5 lb 1 oz	9 $\frac{1}{3}$ cups	2. Add applesauce, eggs, egg whites and salad oil or shortening; mix at low speed 15 seconds; until dry ingredients are moistened, about 15 seconds. DO NOT OVERMIX. 3. Fill each well-greased muffin cup $\frac{2}{3}$ full (1-No. 16 scoop). 4. Bake 25 to 30 minutes or until done.
		($\frac{3}{4}$ -No. 10 cn)			
4.04	Eggs, whole, table thawed	9 $\frac{1}{2}$ oz	1 $\frac{1}{8}$ cups	
4.04	Egg whites, thawed	9 $\frac{1}{2}$ oz	1 $\frac{1}{8}$ cups		
4.36	Salad oil or	10 $\frac{1}{4}$ oz	1 $\frac{1}{3}$ cups		
100.00	shortening melted	14 lb 10 oz			

NOTE: 1. In Step 2, batter will be lumpy.

2. In Step 4, if convection oven is used, bake at 350 °F 23 to 26 minutes or until done with open vent, fan turned off first 10 minutes, then low fan.

VARIATIONS

1. APPLESAUCE RAISIN MUFFINS: Follow Step 1. In Step 2, fold 1 lb 15 oz (1½ qt) raisins into batter. Follow Steps 3 and 4.
2. APPLESAUCE ORANGE MUFFINS: Follow Step 1. In Step 2, reduce applesauce to 3 lb 6 oz (1½ qt -½-No. 10 cn). Add 1 lb 13 oz (3 cups) thawed, orange juice concentrate. Follow Steps 3 and 4.

PINEAPPLE CARROT MUFFIN

Yield 100 Portions

Pan Size 12 cup Muffin Pan

(9) Pans 400° F.

Each Portion 1 Muffin

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
138 cal	24 g	4 g	4 g	25 %	1 mg	133 mg	2 g	77 mg

Ingredients

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

Weight

2 7/8 lb

Measure

2 7/8 qt

Issue

CEREAL, OAT BRAN, QUICK COOKING

1 3/8 lb

5 3/4 cup

BAKING POWDER

2 7/8 oz

6 1/3 tbsps

BAKING SODA

7/8 oz

2 tbsps

YOGURT, FAT FREE

3 3/4 lb

1 3/4 qt

SUGAR, BROWN PACKED

1 7/8 lb

1 qt

SALAD OIL

11 1/2 oz

1 1/2 cup

EGG WHITES, FROZEN PASTEURIZED

15 oz

1 3/4 cup

PINEAPPLE, CANNED, CRUSHED

4 lb

1 3/4 qt

CARROTS, FRESH PEELED, GRATED

1 3/8 lb

1 1/2 qt

1 3/4 lb

Methods

- 1 Sift together flour, oat bran, baking powder and baking soda. Set aside for use in Step 5.
- 2 Combine yogurt, brown sugar and oil in mixer bowl. Beat at medium speed about 1 minute or until well blended.
- 3 CCP: Thaw egg whites under constant refrigeration at 41° F. or lower. Add egg whites; mix at low speed about 30 seconds.
- 4 Add pineapple and carrots; mix at low speed 30 seconds.
- 5 Add flour mixture; mix at low speed about 15 seconds, scrape down sides and bottom of mixer bowl. Mix about 15 seconds or until ingredients are moistened. Do not overmix.
- 6 Fill each well-greased muffin cup 2/3 full (1-No. 16 scoop).
- 7 Bake 25 to 30 minutes or until lightly browned.

Notes

- 1 In Step 7, if convection oven is used, bake at 350° F. 18 to 20 minutes or until lightly browned with open vent, low fan.

WHOLE WHEAT BREAD (WHOLE WHEAT FLOUR)**Yield** 100 Portions**Pan Size** 10 1/2 x 5 x 3 1/2 inch bread pan

(8) Pans 375° F.

Each Portion 2 Slices

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
155 cal	28 g	5 g	3 g	15 %	0 mg	294 mg	2 g	37 mg

Ingredients

	Weight	Measure	Issue
YEAST, ACTIVE, DRY	1 1/4 oz	1/4 cup	
WATER, WARM (105-110° F.)	12 oz	1 1/2 cup	
WATER (65° F.)	4 lb	2 qt	
MILK, NONFAT, DRY	8 oz	1 7/8 cup	
SUGAR, GRANULATED	10 1/2 oz	1 1/2 cup	
SALT	2 1/2 oz	1/4 cup	
FLOUR, WHEAT, BREAD SIFTED	3 1/2 lb	3 1/2 qt	
FLOUR, WHOLE WHEAT SIFTED	3 3/4 lb	3 1/4 qt	
SHORTENING SOFTENED	7 1/4 oz	1 cup	

Methods

- 1 Sprinkle yeast over water. Do not use temperatures above 110° F. Mix well. Let stand 5 minutes. Stir. Set aside for use in Step 4.

Methods

- 2 Place water, milk, sugar and salt in mixer bowl. Using dough hook, mix at low speed about 1 minute until blended.
- 3 Combine flours thoroughly; add to liquid in mixer bowl. Using dough hook, mix at low speed 1 minute or until the dry ingredients are incorporated into liquid.
- 4 Add yeast solution; mix at low speed 1 minute.
- 5 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be 78° F. to 82° F.
- 6 Method for handling mixed dough: Ferment: Cover. Set in warm place (80° F.) 2 hours or until double in bulk.
- 7 Punch: Fold sides into center and turn dough completely over. Let rest 15 minutes.
- 8 Make up: Scale into 8-1 lb 11 oz pieces. Shape each piece into a smooth ball; let rest 10 minutes. Mold each piece into an oblong loaf; place each loaf in a lightly-greased pan.
- 9 Proof: At 90° F. to 100° F., about 1 hour or until double in size.
- 10 Bake: 35 to 40 minutes or in 325° F. convection oven, 30 to 35 minutes or until bread is done on high fan, open vent.
- 11 When cool, slice 25 slices (about 1/2 inch thick) per loaf.

Notes

- 1 In Step 8, when using 9 x 4 1/2 x 2 3/4 inch bread pans, scale into 10-1 lb 6 oz pieces. In Step 10, bake at 375° F. 40 to 45 minutes or in 325° F. convection oven 25 minutes or until done on high fan, open vent. In Step 11, slice 20 slices (about 1/2 inch thick) per loaf.

WHOLE WHEAT BREAD (WHOLE WHEAT FLOUR SHORT TIME FORMULA)**Yield** 100 Portions**Pan Size** 10 1/2 x 5 x 3 1/2 inch bread pan

(8) Pans 375° F.

Each Portion 2 Slices

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
158 cal	29 g	6 g	2 g	13 %	0 mg	231 mg	3 g	33 mg

Ingredients

YEAST, ACTIVE, DRY

Weight

2 1/4 oz

Measure

7 tbsp

Issue

WATER, WARM (105-110° F.)

1 lb

2 cup

SUGAR, GRANULATED

3/4 oz

1 2/3 tbsp

WATER (65° F.)

4 lb

2 qt

MILK, NONFAT, DRY

6 1/2 oz

1 1/2 cup

SUGAR, GRANULATED

5 oz

11 1/3 tbsp

YEAST FOOD OPTIONAL

2/3 oz

3 1/2 tsp

FLOUR, WHEAT, BREAD SIFTED

2 lb

1 7/8 qt

FLOUR, WHOLE WHEAT

4 1/8 lb

3 1/2 qt

SHORTENING SOFTENED

6 oz

13 1/3 tbsp

FLOUR, WHEAT, BREAD SIFTED

2 lb

2 qt

SALT

2 oz

3 tbsp

Methods

- 1 Sprinkle yeast over water. Do not use temperatures above 110° F. Mix well. Let stand 5 minutes. Add sugar. Stir until dissolved. Let stand 10 minutes. Set aside for use in Step 3.
- 2 Place water in mixer bowl. Add milk, sugar and yeast food. Using dough hook, mix at low speed about 1 minute until blended.
- 3 Combine flours; add to bowl. Mix at low speed 2 minutes or until flour is incorporated; add shortening and yeast solution. Mix at low speed about 2 minutes until smooth.
- 4 Mix at medium speed 10 minutes.
- 5 Let rise in mixer bowl 20 minutes.
- 6 Sift together flour and salt; add to mixture in mixer bowl. Mix at low speed 2 minutes or until flour is incorporated. Mix at medium speed 10 minutes or until smooth and elastic.
- 7 Method for handling mixed dough: Ferment: cover. Set in warm place (80° F.) 25 to 30 minutes or until double in bulk.
- 8 Make up: Scale into 8-28 oz pieces. Roll scaled dough to pan size; place 1 loaf into each lightly-greased pan.
- 9 Proof: At 90° F., 25 to 30 minutes or until double in bulk.

Methods

- 10 Bake: 5 minutes at 450° F. Reduce temperature to 375° F.; bake 40 to 45 minutes or until done or in 400° F. convection oven 3 to 5 minutes on high fan, open vent. Reduce oven temperature to 325° F.; bake 22 to 26 minutes or until done on high fan, open vent.
- 11 When cool, slice 25 slices (about 1/2 inch thick) per loaf.

Notes

- 1 In Step 8, when using 9 x 4 1/2 x 2 3/4 inch bread pans, scale into 10-22 oz pieces. In Step 10, reduce 2nd baking time to 25 to 30 minutes. For convection oven, reduce 2nd baking time to 15 to 18 minutes. In Step 11, slice 20 slices (about 1/2 inch thick) per loaf.

APPLE COFFEE CAKE

Yield 108 Portions

Pan Size 18 x 26 inch Sheet

(2) Pans 400° F.

Each Portion 1 Piece

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
203 cal	39 g	4 g	4 g	18 %	1 mg	188 mg	2 g	53 mg

Ingredients

	Weight	Measure	Issue
APPLES, CANNED, SLICED DRAINED, CHOPPED	9 lb	1 gal	10 lb
CINNAMON, GROUND	3/4 oz	3 tbsps	
JUICE, ORANGE, CONCENTRATE RECONSTITUTED	11 3/4 oz	1 1/3 cup	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	3 1/4 lb	3 1/4 qt	
SUGAR, GRANULATED	3 lb	6 3/4 cup	
FLOUR, WHOLE WHEAT SIFTED	1 1/4 lb	4 1/4 cup	
MILK, NONFAT, DRY	3 1/4 oz	3/4 cup	
BAKING POWDER	2 1/2 oz	5 2/3 tbsps	
SALT	5/8 oz	1 tbsps	
NUTMEG, GROUND	1/4 oz	1 tbsps	
MARGARINE SOFTENED	1 lb	2 cup	
WATER	1 7/8 lb	3 3/4 cup	
VANILLA, EXTRACT	7/8 oz	1 2/3 tbsps	

Ingredients

	Weight	Measure	Issue
EGG WHITES, FROZEN PASTEURIZED, THAWED	1 3/4 lb	3 1/4 cup	
NONSTICK COOKING SPRAY	3/8 oz		
SUGAR, BROWN PACKED	5 5/8 oz	3/4 cup	

Methods

- 1 Coarsely chop apples. Toss with orange juice and cinnamon. Cover. CCP: Refrigerate product at 41° F. or lower for use in Step 6.
- 2 Sift together flour, sugar, whole wheat flour, milk, baking powder, salt and nutmeg into mixer bowl.
- 3 Add margarine, water and vanilla to dry ingredients. Beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes. Scrape down bowl.
- 4 Slowly add egg whites to mixture while beating at low speed 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- 5 Pour 6 lb 2 oz (2 1/2 qt) batter into each lightly sprayed pan. Spread to evenly distribute batter.
- 6 Spread 4 lb 13 oz (about 2 1/2 qt) apple mixture evenly over batter in each pan. Sprinkle 3 oz (1/3 cup) brown sugar over apples in each pan.
- 7 Bake about 1 hour or until done.

Methods

- 8 Prepare 1 recipe Vanilla Glaze (Recipe No. D04600). Drizzle 8 oz (1 cup) vanilla glaze over warm cake in each pan.
- 9 Cut 6 by 9.

Notes

- 1 In Step 1, 9 lb drained, thawed frozen apples (13 lb 4 oz A.P.) may be used.
- 2 In Step 4, pasteurized chilled or frozen, thawed pasteurized egg substitute may be used.
- 3 In Step 8, if a convection oven is used, bake at 325° F. about 35 minutes or until done on low fan, open vent.

OVEN BAKED FRENCH TOAST

Yield 100 Portions

Pan Size 18 x 26 inch Sheet

(9) Pans 450° F.

Each Portion 2 Slices

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
192 cal	33 g	9 g	2 g	11 %	2 mg	341 mg	1 g	86 mg

Ingredients

Weight

Measure

Issue

WATER

5 1/2 lb

2 3/4 qt

VANILLA, EXTRACT

2 3/4 oz

1/3 cup

MILK, NONFAT, DRY

9 7/8 oz

2 1/3 cup

SUGAR, GRANULATED

10 5/8 oz

1 1/2 cup

CINNAMON, GROUND

3/8 oz

1 2/3 tbsp

EGG SUBSTITUTE PASTEURIZED, THAWED

7 1/8 lb

3 1/2 qt

BREAD, WHITE, SLICED DRY

12 lb

200 ea

NONSTICK COOKING SPRAY

2 oz

Methods

- 1 Place water and vanilla in mixer bowl.
- 2 Combine milk, sugar and cinnamon; blend well. Add to water; mix at low speed until dissolved, about 1 minute.

Methods

- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Add egg substitute to ingredients in mixer bowl; mix at low speed until well blended, about 1 minute. CCP: Cover; Refrigerate product at 41° F. or lower.
- 4 Stir egg mixture before using to redistribute cinnamon. Dip bread slices in egg mixture to coat both sides. Do not soak.
- 5 Lightly spray sheet pans with non-stick spray. Place dipped bread slices on pans 4 x 6.
- 6 Bake 20 to 25 minutes or until toast is golden brown.
- 7 Serve immediately.

Notes

- 1 In Step 4, whole wheat bread, multigrain bread or raisin bread may be used.
- 2 In Step 6, if a convection oven is used, bake at 425° F. 12 to 14 minutes on high fan, open vent or until golden brown.
- 3 In Step 6, batch methods should be used. Toast becomes tough when held more than 15 minutes.
- 4 For a healthy garnish, french toast may be served with fat free vanilla yogurt and/or thawed sliced strawberries.

WHOLE WHEAT ROLLS**Yield** 100 Portions**Pan Size** 8 x 26 Inch Sheet Pan

(4) Pans 400° F.

Each Portion 2 Rolls

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
295 cal	48 g	8 g	8 g	25 %	0 mg	389 mg	4 g	43 mg

Ingredients

	Weight	Measure	Issue
YEAST, ACTIVE, DRY	3 1/2 oz	2/3 cup	
WATER, WARM (105-110° F.)	1 3/4 lb	3 1/2 cup	
WATER, COLD	5 1/2 lb	2 3/4 qt	
SUGAR, GRANULATED	1 1/2 lb	3 3/8 cup	
SALT	3 1/2 oz	5 1/3 tbsps	
FLOUR, WHOLE WHEAT SIFTED	6 1/8 lb	5 1/4 qt	
FLOUR, WHEAT, BREAD SIFTED	6 lb	1 1/2 gal	
MILK, NONFAT, DRY	8 oz	1 7/8 cup	
SHORTENING SOFTENED	1 5/8 lb	3 5/8 cup	

Methods

- 1 Sprinkle yeast over water. Do not use in temperatures above 110° F. Mix well. Let stand 5 minutes. Stir.

Methods

- 2 Place water in mixer bowl; add sugar and salt; stir until dissolved. Add yeast solution.
- 3 Combine whole wheat flour, bread flour and milk; add to liquid solution. Using dough hook, mix at low speed 1 minute or until flour mixture is incorporated into liquid.
- 4 Add shortening; mix at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be 78° F. to 82° F.
- 5 Method for handling mixed dough: Ferment: Cover. Set in warm place (80° F.) 1 1/2 hours or until double in bulk.
- 6 Punch: Divide dough into 8-2 lb 14 oz pieces. Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 7 Roll each piece into a long rope, about 32 inches, of uniform diameter about 2 inches thick. Cut rope into 25-1 3/4 oz pieces about 1 1/4 inches long. Follow Steps 8 and 9.
- 8 Make-up: See Guide for Hot Roll Make-up (Recipe No. D-G-6).
- 9 Proof: At 90° F. until double in bulk, about 1 hour.
- 10 Bake: 15 to 20 minutes or in 350° F. convection oven 10 to 15 minutes, or until golden brown, on high fan, open vent.

OATS AND FRUIT BREAKFAST SQUARES

Yield 108

Pan Size 18 x 26 inch Sheet Pan

(2) Pans 325° F.

Each Portion 1 Square (3 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
250 cal	42 g	5 g	7 g	25 %	0 mg	102 mg	3 g	35 mg

Ingredients

	Weight	Measure	Issue
FRUIT COCKTAIL DRAINED	8 7/8 lb	4 1/4 qt	13 1/2 lb
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	2 lb	2 qt	
CINNAMON, GROUND	1 7/8 oz	1/2 cup	
BAKING SODA	1/2 oz	1 tbs	
MARGARINE SOFTENED	1 1/2 lb	3 cup	
SUGAR, BROWN PACKED	2 1/4 lb	1 1/4 qt	
SUGAR, GRANULATED	1 1/4 lb	2 2/3 cup	
EGG SUBSTITUTE THAWED, REDUCED CHOLESTEROL	1 lb	2 cup	
RESERVED LIQUID DRAINED FROM FRUIT COCKTAIL	13 1/8 oz	1 1/2 cup	1 1/4 lb
VANILLA, EXTRACT	1 3/8 oz	2 2/3 tbs	
CEREAL, OATS, ROLLED	5 3/8 lb	7 1/2 qt	
NONSTICK COOKING SPRAY	3/8 oz		

Methods

- 1 Drain fruit; reserve 1 1/2 cups liquid for use in Step 3 and fruit for use in Step 6.
- 2 Sift together flour, cinnamon and baking soda; set aside for use in Step 5.
- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Place margarine, sugars, egg substitute, reserved liquid and vanilla in mixer bowl. Beat at high speed 1 to 2 minutes or until well blended. Scrape down bowl.
- 4 Add oats; mix at low speed 1 minute until well blended. Scrape down bowl.
- 5 Add flour mixture; mix at low speed 1 to 2 minutes or until well blended. Scrape down bowl.
- 6 Add fruit; mix at low speed 30 seconds or until just mixed.
- 7 Lightly spray sheet pans. Place 11 lb 7 oz (about 1 1/4 gal) in each sheet pan. Spread evenly.
- 8 Bake 35 minutes or until lightly browned and toothpick comes out clean on high fan, open vent. CCP: Temperature must reach 145° F. or higher.
- 9 Loosen from pans while still warm. Cut 6 x 9.

Notes

- 1 In Step 1, 8 lb 14 oz (4 1/4 qt) canned drained peaches or pears or other fruit, diced (2-No. 10 Cn A.P.) may be used.
- 2 In Step 4, a combination of 3 lb 15 oz (5 1/2 qt) rolled oats and 1 lb 8 oz (1 1/2 qt) oat bran cereal may be used instead of oats.

PUMPKIN PATCH MUFFINS

Yield 100 Portions

Pan Size Muffin Tins

() Pans 400° F.

Each Portion 1 Each

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
147 cal	25 g	3 g	5 g	28 %	0 mg	158 mg	2 g	53 mg

Ingredients

	Weight	Measure	Issue
FLOUR, WHEAT, GENERAL PURPOSE	1 1/2 lb	6 cup	
FLOUR, WHEAT, WHOLE GRAIN	1 3/4 lb	6 cup	
SUGAR, GRANULATED REFINED, WHITE	2 lb	4 cup	
BAKING POWDER	2 1/4 oz	5 1/3 tbsp	
SALT	3/4 oz	1 1/3 tbsp	
CINNAMON, GROUND	2/3 oz	2 2/3 tbsp	
NUTMEG, GROUND	1 oz	2 tbsp	
EGG SUBSTITUTE THAWED	1 lb	2 cup	
MILK, NONFAT, DRY	3 1/4 oz	3/4 cup	
WATER	1 7/8 lb	3 3/4 cups	
PUMPKIN, CANNED	3 lb	1 qt	
OIL, CANOLA	1 lb	1 pt	
RAISINS SEEDLESS	1 1/4 lb	1 qt	

Methods

- 1 Combine all purpose flour, whole-wheat flour, sugar, baking powder, salt, cinnamon, and nutmeg, set aside.
- 2 CCP: Thaw egg substitute under constant refrigeration at unit temperature of 41° F. or lower. Reconstitute milk. In a mixer bowl, combine milk, pumpkin, oil and egg substitute, mix on low speed until blended.
- 3 Add flour mixture to mixer bowl, mix on low speed until dry ingredients are moistened, fold in raisins. Do not over mix.
- 4 Fill well-greased muffin tins 2/3 full (1 #16 scoop).
- 5 Bake 400° F. 15 to 20 minutes or until lightly browned.

DATE NUT BREAD**Yield** 100 Portions**Pan Size** 7 3/8 x 3 5/8 Loaf Pan

(12) Pans 350° F.

Each Portion 1 slice

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
164 cal	33 g	3 g	3 g	16 %	0 mg	186 mg	2 g	37 mg

Ingredients

WATER, HOT

Weight

4 lb

Measure

2 qt

Issue

DATES, PIECES DRY

3 1/2 lb

12 1/4 cup

MARGARINE

6 oz

3/4 cup

FLOUR, WHEAT, GENERAL PURPOSE

3 lb

3 qt

FLOUR, WHEAT, WHOLE GRAIN

1 lb

3 1/2 cup

SUGAR, GRANULATED REFINED, WHITE

1 1/2 lb

3 1/3 cup

BAKING SODA

1 1/2 oz

3 tbsp

BAKING POWDER

1 1/2 oz

3 1/2 tbsp

ORANGE RIND, GRATED OPTIONAL

1 oz

2 1/2 tbsp

EGG WHITES, FROZEN, THAWED

1 lb

1 3/4 cup

WALNUTS, SHELLLED HALVES & PIECES

8 oz

2 cups

Methods

- 1 In a large mixer bowl combine water, dates and margarine. Let cool 5 minutes or until the dates soften.
- 2 Mix together flour, whole-wheat flour, sugar, baking soda, baking powder, and orange peel.
- 3 CCP: Thaw egg whites under constant refrigeration at 41 F. or lower. Add flour mixture including egg whites to the date mixture and beat at low speed until dry ingredients have moistened. Fold in chopped walnuts.
- 4 Lightly grease 12 loaf pans.
- 5 Scale 1 lb 4 oz batter into each loaf pan.
- 6 Bake at 350° F. for 40 to 45 minutes.

APPLESAUCE CINNAMON CRUMB TOP MUFFIN

Yield 100 Portions

Pan Size Muffin Pan

() Pans 400° F.

Each Portion 1 Muffin

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
187 cal	35 g	3 g	4 g	19 %	0 mg	206 mg	1 g	70 mg

Ingredients

Weight

Measure

Issue

FLOUR, WHEAT, GENERAL PURPOSE

5 1/4 lb

5 1/4 qt

BAKING POWDER

3 1/2 oz

1/2 cup

SALT

3/4 oz

3 1/2 tsp

CINNAMON, GROUND

1/2 oz

2 tbsp

NUTMEG, GROUND

1/3 oz

2 tsp

SUGAR, GRANULATED REFINED, WHITE

2 1/4 lb

5 cup

APPLESAUCE, CANNED SWEETENED

5 lb

9 1/3 cup

EGG SUBSTITUTE THAWED

1 1/4 lb

2 cup

SHORTENING GENERAL PURPOSE

10 1/4 oz

1 1/2 cup

MARGARINE

3 oz

6 tbsp

FLOUR, WHEAT, GENERAL PURPOSE

1 1/2 oz

6 tbsp

SUGAR, BROWN

10 oz

1 1/3 cup

Methods

- 1 Sift together flour, baking powder, salt, cinnamon, nutmeg, and sugar into mixer bowl.
- 2 CCP: Thaw eggs under constant refrigeration at unit temperature of 41° F. or lower. Add applesauce, egg substitute, and salad oil or melted shortening, mix at low speed 15 seconds until dry ingredients are moistened. Do not overmix.
- 3 Fill each well-greased muffin cup 2/3 full (1 #16 scoop). Mix softened margarine, flour, and brown sugar until crumbly. Sprinkle on top of each muffin.
- 4 Bake 400° F. 20 to 25 minutes or until lightly brown. If convection oven is used, bake 350° F. 23 to 26 minutes open vent, turn off fan first 10 minutes, then low fan.

Notes

- 1 In Step 2 batter will be lumpy.

APPLESAUCE BLUEBERRY MUFFIN

Yield 100 Portions

Pan Size Muffin Pan

() Pans 400° F.

Each Portion 1 Muffin

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
178 cal	35 g	3 g	3 g	16 %	0 mg	197 mg	1 g	67 mg

Ingredients

Weight

Measure

Issue

FLOUR, WHEAT, GENERAL PURPOSE

5 1/4 lb

5 1/4 qt

BAKING POWDER

3 1/2 oz

1/2 cup

SALT

3/4 oz

3 1/2 tsp

CINNAMON, GROUND

1/2 oz

2 tbsp

NUTMEG, GROUND

1/3 oz

2 tsp

SUGAR, GRANULATED REFINED, WHITE

2 1/4 lb

5 cup

APPLESAUCE, CANNED SWEETENED

5 lb

9 1/3 cup

EGG SUBSTITUTE THAWED

1 1/4 lb

2 cup

SHORTENING GENERAL PURPOSE

10 1/4 oz

1 1/2 cup

BLUEBERRIES, FROZEN UNSWEETENED

2 1/2 lb

1 3/4 qt

Methods

- 1 Sift together flour, baking powder, salt, cinnamon, nutmeg, and sugar into mixer bowl.
- 2 CCP: Thaw egg substitute under constant refrigeration at unit temperature of 41° F. or lower. Add applesauce, egg substitute, and salad oil or melted shortening, mix at low speed 15 seconds until dry ingredients are moistened, fold in blueberries. Do not overmix.
- 3 Fill each well-greased muffin cup 2/3 full (1 #16 scoop).
- 4 Bake 25 to 30 minutes 400° F. oven or in 350° F. convection oven for 23 to 26 minutes until done, open vent, fan turned off first 10 minutes, then low fan.

Notes

- 1 In Step 2 batter will be lumpy.
- 2 In Step 3, canned, drained, rinsed blueberries (3 lb 3 oz,) may be substituted for frozen thawed blueberries.

CRAN-APPLE MUFFINS

Yield 100 Portions

Pan Size Muffin Pan

() Pans 400° F.

Each Portion 1 Muffin

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
189 cal	37 g	3 g	4 g	16 %	11 mg	199 mg	1 g	67 mg

Ingredients

FLOUR, WHEAT, GENERAL PURPOSE

Weight

5 1/4 lb

Measure

5 1/4 qt

Issue

BAKING POWDER

3 1/2 oz

1/2 cup

SALT

3/4 oz

3 1/2 tsp

CINNAMON, GROUND

1/2 oz

2 tbsps

NUTMEG, GROUND

1/3 oz

2 tsp

SUGAR, GRANULATED REFINED, WHITE

2 1/4 lb

5 cup

APPLESAUCE, CANNED SWEETENED

5 lb

9 1/3 cup

EGGS, WHOLE, FROZEN, TABLE GRADE

9 1/2 oz

1 cup

EGG WHITES, FROZEN

9 1/2 oz

1 cup

OIL, CANOLA

11 oz

1 1/3 cup

CRANBERRY SAUCE, JELLIED

2 lb

3 cup

ORANGE RIND, GRATED OPTIONAL

1/4 oz

2 tsp

Methods

- 1 Sift together flour, baking powder, salt, cinnamon, nutmeg and sugar into mixer bowl.
- 2 CCP: Thaw eggs under constant refrigeration at unit temperature of 41° F. or lower. Add applesauce, eggs, egg whites and salad oil, mix low speed approximately 15 seconds until dry ingredients are moistened. Do not overmix.
- 3 Fill each well-greased muffin cup 2/3 full (1 #16 scoop). Make a well in the center of each muffin with the back of a spoon. Combine cranberry sauce and orange peel. Spoon 2 teaspoons of cranberry filling into each well.
- 4 Bake 400° F. 25 to 30 minutes or until done. If a convection oven is used, bake 350° F. 23 to 26 minutes, open vent, fan off first 10 minutes, then low fan.

Notes

- 1 In Step 2 batter will be lumpy.